
BERTAZZONI PROFESSIONAL SERIES
BERTAZZONI DESIGN SERIES
BERTAZZONI MASTER SERIES
BERTAZZONI HERITAGE SERIES

USA & CANADA



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Introduce your home to the authentic delights of Bertazzoni cooking. These machines from the heart of Italy give you the assurance of fine engineering and the smile of real style.

Whether your kitchen is compact or spacious, contemporary or traditional, Bertazzoni has the cooking machines to suit.

There are smart new built-in ovens designed for installation singly or in combinations, all-electric ranges with induction cooktops, great 48-inch gas ranges, built-in cooktops and high-performance ventilation hoods – with thoughtful options, and fantastic color choices.

Bertazzoni cooking machines are also designed for the new energy-conscious age with excellent fuel efficiency and full respect for the environment.

Equipped with the latest electric, induction, gas and control technologies, a Bertazzoni becomes your reliable kitchen friend, built with the fullest appreciation of food and its importance in your life.

THE ITALIAN WAY



Family character

There's something very special about these Bertazzoni cooking machines. Their vivid personality, contemporary technology and distinctive design are deeply rooted in a strong and uniquely Italian family tradition that understands equally good engineering and good food.

Bertazzoni is today a byword for style and excellence, selling its products all over the world. The family company is presided over by the fifth and sixth generations – an unbroken line that stretches back to the 19th century and an Italian town called Guastalla near Parma. This is where Francesco Bertazzoni, maker of precision weighing machines for the cheese industry, noticed a new type of wood-burning stove being used for heating railcars on the newly opened railroad from Germany.

Francesco saw the potential of using these stoves in houses, and he and his son Antonio began to make their own version. These were originally only intended for local use, but they worked so well and proved so popular that they were soon being sent all over Italy.

Out into the world

To meet demand, in 1909 the family established a factory close to the Guastalla railroad station. They expanded again in the 1920's as their wood burning stove cookers, sold under the La Germania brand, won awards of excellence as their popularity increased. Napoleone, Francesco's grandson, introduced new mass production techniques he learned while working for Fiat in Turin. In the inter-war years, stove production at the factory soared to 80,000 units.

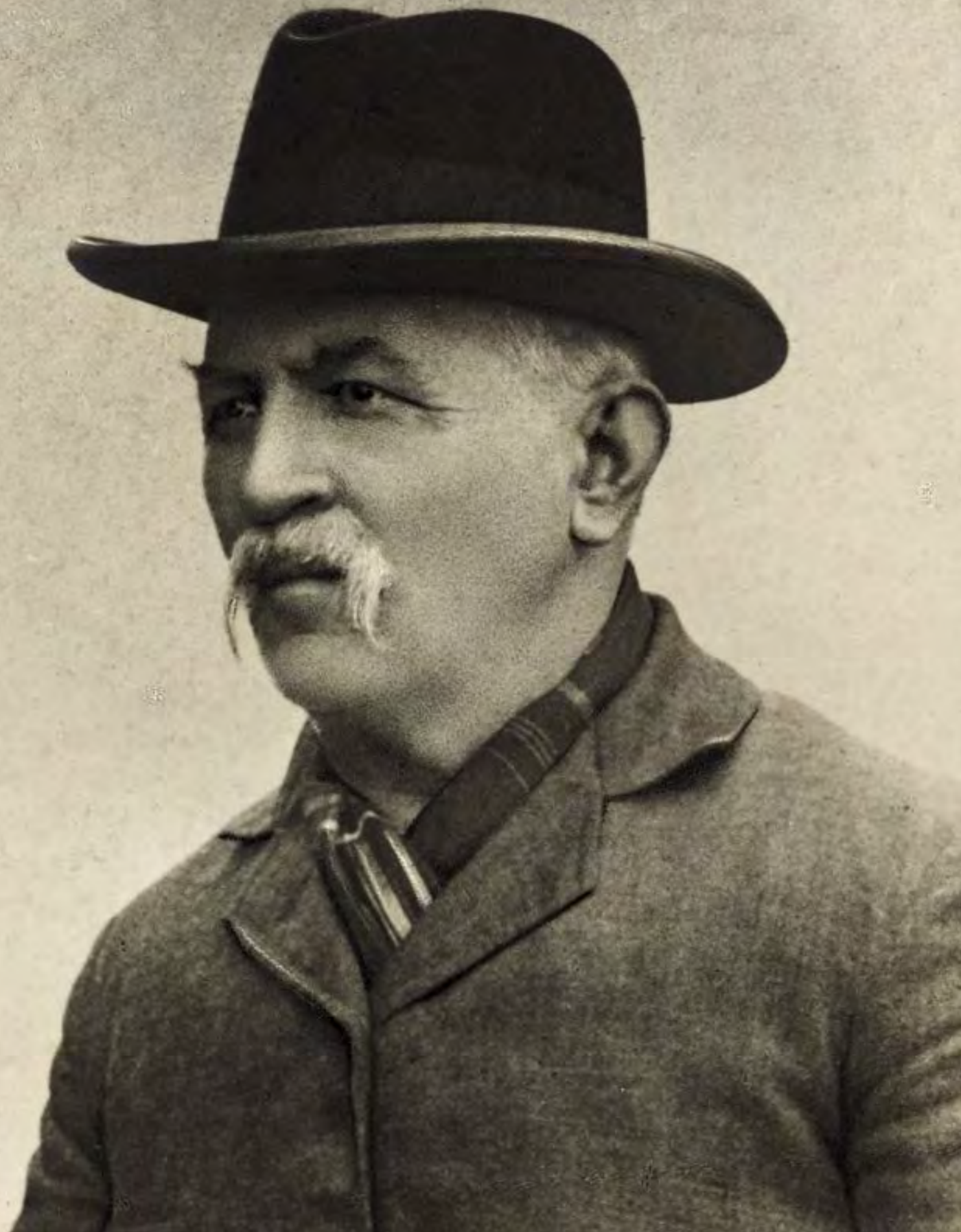
Surviving the upheavals of the 1930's and 40's, a new revolution in the affairs of the company came about in the 1950's when it began to make its first gas stoves. The clean, instant energy transformed the appeal of the cookers, and the prospects of the company. In 1960's the first exports began. Bertazzoni prospered.

By the turn of the century, the company's cooking appliances were being sold in more than 60 countries around the world. In 2005 the Bertazzoni brand was first introduced in the USA and Canada. New international alliances were forged as the growing network of distributors, dealers and other specialist agents helped move the brand forward and open up new markets.

A sturdily built wood-burning stove from the early 20th century has all the Bertazzoni hallmarks of good design and engineering.



Right: Antonio Bertazzoni, son of founder Francesco, expanded the business at the turn of the last century.



Bertazzoni never forgets that its roots are in the traditions of the Italian family.

Below. Advanced manufacturing processes, reflecting leading motor-industry practice, ensure optimum speed and quality.

The new age

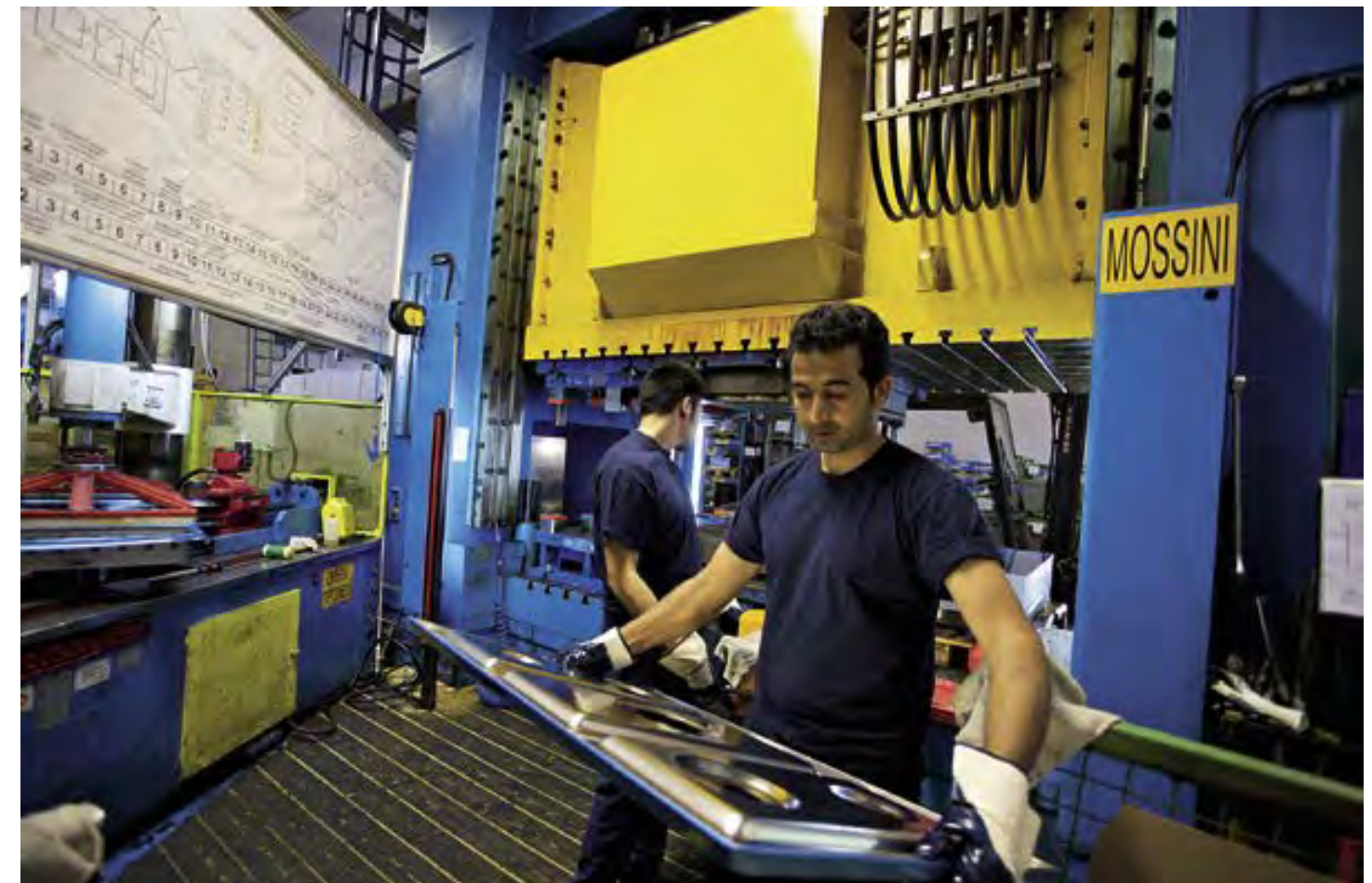
Production in Bertazzoni's large modern manufacturing facility in Guastalla has practically quadrupled since 1998. Now the size of the plant is being increased considerably to boost capacity and add new products.

New vigor and ideas are being embraced in innovative market strategies as the next Bertazzoni generation adds its weight to the international sales and brand management of the company.

For all its modernization and global marketing, Bertazzoni never forgets that its roots are in the traditions of the Italian family, and the culture and style of their country. And that the company remains a specialist in the very personal art of cooking.



Paolo Bertazzoni, who has led the family company's growth worldwide, is involved in the fine detail of production at the company's modern plant in Guastalla.



Land of riches

Bertazzoni's home is Guastalla, near Parma in the region of Emilia-Romagna. This is the Po Valley, the great fertile plain at the heart of Italian agriculture once known as 'the bread basket of the Roman Empire'. From here comes the food that gives Italian cooking its distinctive and delectable qualities so famed around the world.

The fabulously rich soil generates superb grains and grasslands, orchards and vegetables – wheat for pasta, corn for polenta, rice for risottos, peaches, pears, cherries, quince and of course deep red flavorful tomatoes.

From this land comes great butter and cheese, pork, beef, veal, poultry and game, with fish from the Mediterranean and porcini, nuts and truffles from the foothills of the Apennines.

With traditional skills, these riches are turned into classics such as Parmigiano Reggiano (Parmesan cheese), prosciutto di Parma (Parma ham) mortadella and other piquant cured meats and salamis. The region's vineyards produce Lambrusco, Sangiovese – and Trebbiano, which is also carefully aged into the renowned balsamico di Modena (balsamic vinegar).

Cooking is living

Mealtime in Emilia-Romagna becomes the essential convivial occasion, the foil for conversation and appreciation. Orchestrating the delicious array of the region's produce creates living rituals and traditions, ever reinterpreted to contemporary life.

The meal starts with antipasto, which may feature anything from vegetables with prosciutto or other cured meats to fruit such as pears with Parmesan and balsamic vinegar. Other popular appetisers are bruschetta, fried

bread with salami, and caprese (fresh buffalo mozzarella with cherry tomatoes and basil). The first course (primi) is usually pasta. Cooks of the region are masters of fresh flat pasta, cut into strips to make tagliatelle, left whole to make lasagne or stuffed to make classics such as tortellini, ravioli, cappelletti and a host of other shapes and flavors. They are accompanied by any amount of ragus, from perfumed meat to the many vegetable traditional creations. Alternatively there is the risotto, made with special short-grained rice with almost every flavor.

Parmigiano Reggiano, world-famous classic cheese of the region.

Right: The bountiful land of Emilia-Romagna has been producing food and wine for many thousands of years.



The region is famous for its flat and filled pasta, cooked and finished to perfection with delicate and flavorful sauces and dressings.



The main course (secondi) is based on the region's meats – veal, beef, pork, poultry and game – cooked in many sauces, full of great taste. Seafood appears frequently and fish are served in soups and casseroles or with fragrant Italian oil, garlic and parsley.

The finale consists of fruit, especially home-grown peaches, cherries, and pears, as well as nuts, cakes, gelato and desserts. The wines drunk with this delicious fare are a slightly bubbly Lambrusco from Emilia, or the red Sangiovese and dry white Trebbiano from Romagna.

For further information on the food and cooking of Emilia-Romagna, visit bertazzoni.com

The right machines

In Emilia-Romagna, precision engineering is also in the blood. This is the place where track-winning motorbikes are created, and famous Italian Formula One racers and high-performance roadsters in red and yellow are turned from dream into reality.

This too is the place where clever farm machines for working the productive land are designed and produced. And of course where Bertazzoni machines for cooking the wonderful produce are designed, engineered, manufactured and exported all over the world – along with the food of Emilia-Romagna itself and the essential arts of Italian cooking.

Nowhere else on earth is there a more natural home for producing cooking machines. The home of Bertazzoni.

Markets abound with characteristic produce, from red ripe tomatoes to the finest fresh green beans.



COOKING WITH A BERTAZZONI

B

H

Engineered for the art of cooking

A Bertazzoni range from Italy respects and celebrates the art of cooking. Sympathetic engineering is composed into the definitive cooking machine designed with brilliant qualities and features that set it apart. With its high-end fit and finish, it is specified and precision engineered for exceptional reliability and durability.



NEW DESIGN BACKGUARD

HIGH EFFICIENCY WORKTOP DESIGN

DIFFERENT SIZED/POWER BURNERS FOR FLEXIBLE COOKING

DUAL-RING BURNER WITH SEPARATELY CONTROLLED FLAMES

ERGONOMIC DESIGN KNOBS

OVEN CHOICES:
GAS / ELECTRIC / ELECTRIC SELF-CLEAN

MULTI-FUNCTION OVEN:
CONVECTION / BAKING / BROILING

FULL-WIDTH INFRARED BROILER

TELESCOPIC SLIDE SHELF

SOFT-MOTION DOOR HINGES

FULL-WIDTH STORAGE ON GAS OVEN MODELS

SEAMLESS WORKTOP FOR EASY CLEAN

THERMOCOUPLE GAS SHUT-OFF FOR SAFETY

WORKTOP TAKES MOVABLE GRIDDLE ACCESSORY
STANDARD WOK RING AND SIMMER RING
ADAPTERS FOR COOKING FLEXIBILITY

NEW DESIGN HANDLE

DOUBLE LAMP

HEAVY-DUTY RACKS

TRIPLE-GLASS DOOR

EXTRA LARGE CAVITY

ALL STAINLESS-STEEL CONSTRUCTION

ADJUSTABLE LEGS



Shown here, a Bertazzoni Professional Series all-gas 36 range, in Rosso hand-finished paintwork.

The convection system gives a balanced air flow for even heat distribution for single and multi-level roasting and baking.

Gas ovens

Bertazzoni ranges feature precision gas ovens which are excellent at sealing and retaining moisture in food.

For convection cooking, the fan gives a balanced air-flow which ensures even heat distribution for single and multi-level roasting and baking, without flavor crossover. It also allows you to lower the temperature setting, reducing weight loss in the food and preserving nutrients.

For traditional cooking, such as baking and recipes that require conventional heat, the oven operates without the convection fan. For broiling, the full-width infrared gas grill gives powerful searing and broiling over a large surface area. Electric ignition operates both oven and grill.

Ovens have a large capacity and five rack positions. Telescopic glides help make to loading and unloading shelves easy.

Oven doors have triple-glass insulation for minimum heat loss. New materials are also used to insulate the cavity for greater energy efficiency. Two internal lights give ample illumination at each of the levels.

Cleaning is easy with the removable full-screen inner glass oven window. Ample storage is provided as standard below the oven.

Soft-motion oven doors are specially designed for easy opening and smooth closing, making one-handed operation easier and giving a safer operation.





Electric ovens

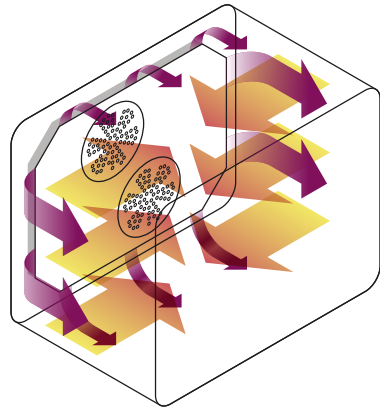
Bertazzoni ranges are now also available with electric ovens, in manual clean and self-clean versions. Oven functions are operated electronically, giving precise control between 100°F (38°C) and 500°F (260°C). The self-clean models include a setting for the cleaning cycle which operates at 850°F (455°C).

For convection cooking, the balanced air-flow provided by the heating element around the fan ensures even heat distribution for single and multi-level roasting and baking, without flavor crossover. It allows you to lower the temperature setting, reducing weight loss and preserving nutrients.

For traditional cooking and recipes that require conventional heat, the oven operates without the convection fan. There are nine cooking functions in all, including non-convection baking, convection and turbo, combined convection and broiler, and low-temperature proofing and warming modes.

Ovens have a large capacity and five rack positions. Telescopic glides help make shelves easy to load and unload. Oven doors have quadruple-glass insulation. New, thicker materials insulate the oven cavity to improve efficiency.

Self-clean models have a special lining that helps reduce all grease, fat and other deposits to a residue dust when the cleaning cycle is operated. The dust is easily removed and the lining is then wiped clean with a damp cloth.



The Bertazzoni design ensures a balanced airflow and therefore even heat distribution throughout the oven cavity.

Built-in ovens

In the Bertazzoni built-in electric ovens, heat is provided by four elements – a ring around each fan, a top and a bottom element. Cooking temperatures are constantly monitored and managed between 105° F (40°C) and 500°F (260°C). The infrared grill gives powerful searing and grilling over a large surface area.

For convection cooking, the ovens have the Bertazzoni dual-diagonal convection system providing a balanced airflow and therefore even heat distribution throughout the oven cavity. This prevents hot spots and heat shadows in the oven cavity. It allows you to reduce the heating temperature, saving on electricity. Food stays moister and healthier, and grease particles do not carbonize.

By positioning the fans on the diagonal each can be larger and thus impel a greater volume of air. Baffles and subsidiary vents provide additional air flows to the cavity extremities that would otherwise not be properly reached by the heat. The reduced spin speed of the fans means less turbulence in the cavity.

The Bertazzoni dual-diagonal convection system achieves perfectly directed air flows in precise balance. So when using the oven for more than one dish, the different levels cook much more evenly than in a traditional convection oven.

For traditional cooking and recipes that require conventional heat, the oven operates with the top and bottom heating elements only. The ovens have a large capacity with seven numbered shelf positions. The bottom shelf is designed with a lowered rack to maximise space. Telescopic glides help make loading and unloading shelves easy.

Oven doors have quadruple-glass insulation. New, advanced materials are used to insulate the oven cavity and improve energy efficiency. The high-quality inner frame trims are in stainless steel.

A special lining allows the oven to self-clean reducing all grease, fat and other deposits to a residue dust when the 850°F (455°C) cleaning cycle is operated. The dust is easily removed and the lining is then wiped clean with a damp cloth.

Intelligent control

Built-in electric ovens have programmable micro-processor controlled cooking functions, with assisted cooking modes created by Italian chef consultant Roberto Carcangiu.

The settings memory lets you also manage and build up your own bank of cooking methods. The touch-control interface is intuitive and very simple to use. Alternatively, the oven can be operated entirely manually if desired.

Direct digital control and immediate feedback of the oven functions gives you much greater precision and flexibility than manual controls. It saves energy, reduces loss of weight during cooking, and retains the nutrients in foods better. The result: healthier cooking for better food.

The top-end XT models feature the highly flexible and cook-friendly Bertazzoni Assistant, which turns the oven into the perfect partner to your cooking skills. The Bertazzoni Assistant has been designed so that you, the cook, remain in control. There are no pre-loaded recipes or restrictions on styles of cooking. The system is based on food categories and desired results.

BERTAZZONI ASSISTANT

MANAGE

To use the Assistant, you decide on the main ingredient and the size/weight. You also select the type of cooking, including slow cooking, and the desired finish. At this point the Assistant takes over responsibility and sets a precise sequence of cooking functions, temperature and time to produce the perfect result.

SAVE

Once the cooking of the particular dish has been completed, you can save it to the oven's memory for future automatic use.

RETRIEVE

The retrieve function allows you to repeat automatically the cooking method of any dish you have previously saved.



Each Bertazzoni machine is built with the fullest appreciation of food and its importance in your life.

Left. Bertazzoni's steam ovens help retain flavors and nutrients.



Steam ovens

Convection steam ovens use water vapor in combination with traditional electric convection and broiling. Cooking with steam helps retain natural nutrients for healthier and more flavorful dishes. Bertazzoni steam ovens can be used in steam-only or convection-steam functions, as well as for traditional convection baking and broiling. The oven has a stainless-steel cavity and double-glazed door. The large capacity water reservoir is easily removed for cleaning.

Speed ovens

With its family-sized capacity, the combined multi-function electric and microwave oven has convection, regular or broiler heating modes with a microwave boost function to reduce cooking times significantly compared with a conventional oven. In microwave mode it has five power levels. The oven can also be used for conventional electric cooking if required and includes a full-width electric broiler.

Microwave ovens

The microwave ovens are versatile and easy-to-use with a 2 cubic-foot, family-sized capacity. There are 10 power levels with controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook. The oven is equipped with a child safety lock.

Over the range microwave

The over-the-range ventilation microwave is located above the cooktop or range, saving countertop space and acting as a ventilation hood as well. It has 11 power levels and controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook. The smart control display features white digits on a black background. The oven is equipped with a child safety lock.

The gas cooktop design is precisely calibrated to deliver best-in-class heat-up times.

Gas worktops

Bertazzoni ranges, rangetops and drop-in cooktops feature high-efficiency worktops specifically engineered with gas burners in the different sizes, giving your cooking the full versatility and accuracy you need. Bertazzoni's exclusive power burners in brass have independently operated dual burner rings giving anything from a delicate low simmer to full power (less than 750 to 18,000 Btu).

The design of the worktop and the heavy-duty cast iron grates allow pots to be placed closer to the flame, reaching boiling point more quickly and reducing gas consumption during cooking. The gas cooktop design is precisely calibrated to deliver best-in-class heat-up times.

The one-touch, child safety ignition system lets you light and adjust burners with one hand.

The thermocouple safety system automatically stops the gas flow if the flame goes out, even when electrical power is cut.

Bertazzoni's one-piece worktop molding is best-in-class. With sealed burners, no sharp angles or dirt traps, cleaning is fast and easy. Pots are easily moved across the grates.

Accessories include stainless-steel teppanyaki griddle plates. Wok and simmer ring adapters in cast iron are standard.

The Bertazzoni power burner has dual rings which are independently operated, so you can use the inner ring, the outer ring, or both together for maximum control and flexibility.





Segmented cooktops

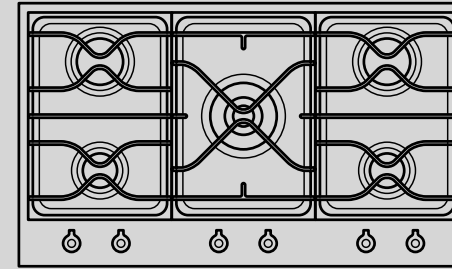
These 36-inch (90cm) cooktops are cleverly designed with triple 12-inch (30cm) segments, which are provided in a choice of six combinations of gas, griddle and induction – going from all gas to all electric. The combinations are factory assembled for ease of installation.

The distinctive gas burners are manufactured solid in brass. The design of the segmented hobs has been developed so that they equally suit a kitchen equipped with Bertazzoni Professional Series or Design Series appliances.

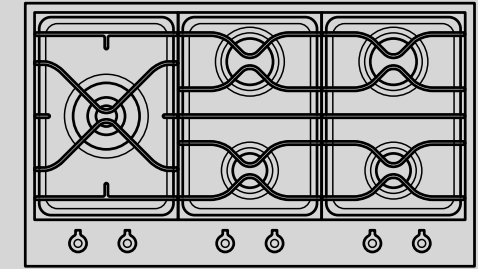
Gas burners/griddle/
induction – one of
the six configurations
available in the
Bertazzoni Professional
Series award-winning
segmented cooktop.



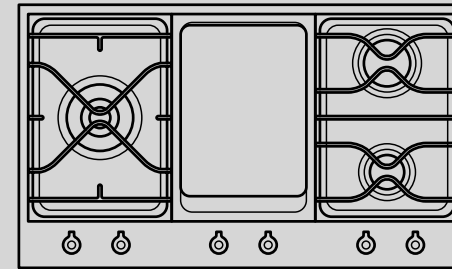
3 segment gas



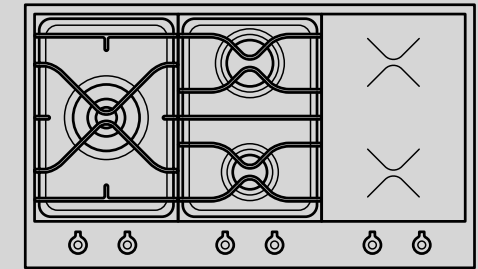
3 segment gas, alternative layout



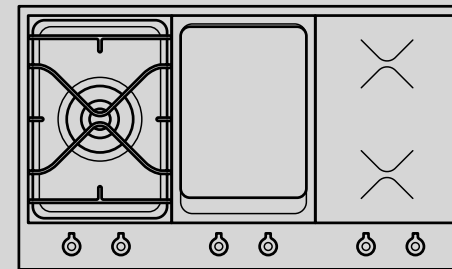
2 segment gas, 1 segment griddle



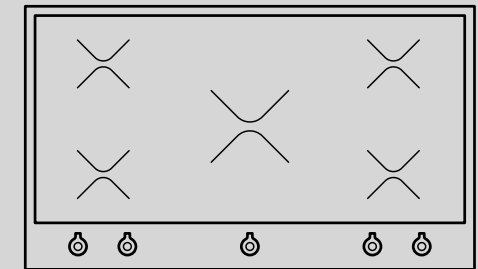
2 segment gas, 1 segment induction



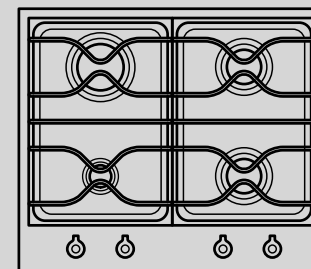
1 segment gas, 1 segment griddle,
1 segment induction



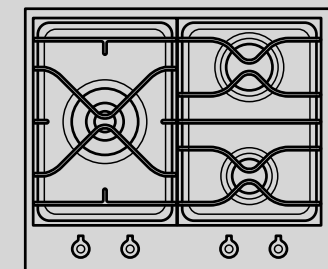
3 segment induction



2 segment gas



2 segment gas, alternative layout



Right: The Design Series 36-inch induction cooktop has five zones with touch controls in a wear-resistant ceramic glass top.

Induction cooktops

With induction there is no waste of energy and no stored or residual heat – practically all the energy is used to heat the pan. Also, there is no waiting for elements to heat up; full power is available immediately.

Bertazzoni Design Series advanced induction hobs are available in 36-inch (five zones) and 30-inch (four zones) sizes. They accommodate full-size cookware and allow a wide range of different dishes to be prepared very quickly with minimal energy output.

The induction zones have electronic touch controls. Residual heat indicators warn if a zone is still hot, even when switched off. Each induction zone has variable low-to-high power, and a pan detection system.

The wear-resistant ceramic glass top and touch control mean that these cooktops are very easy to keep clean.

Bertazzoni Professional Series segmented cooktops also include induction configurations with the same specifications but controlled by segmented cooktop-style knobs. See also pages 33 and 67.

The new Bertazzoni Professional Series and Master Series all-electric ranges are also equipped with induction cooktops. See pages 59 and 84.



This two-zone induction section of a segmented cooktop has a wear-resistant ceramic glass top and knob controls.



Ventilation hoods

There are Bertazzoni wall mount, undermount, and insert ventilation hoods with a wide range of power choices and installation methods.

Canopy hoods match the design of Professional Series, Master Series and Heritage Series ranges. They have stainless-steel baffle and aluminum mesh filters. The canopy chimney is height adjustable.

Insert hoods with baffle filters are designed for use with custom canopies or undermounted on wall cabinets. Single or double motors have three settings for high-performance at different extraction levels.

Hoods can be installed for recirculation or ducted extraction to suit the requirements of the particular installation. Halogen lights give bright worktop illumination. Removable filter elements are dishwasher safe.



COLORS OF ITALY

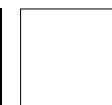
BERTAZZONI PROFESSIONAL SERIES
BERTAZZONI HERITAGE SERIES



STAINLESS
STEEL



NERO
BLACK



BIANCO
PURE WHITE



GIALLO
YELLOW



ARANCIO
ORANGE



ROSSO
RED



VINO
BURGUNDY

Bertazzoni Professional Series

Color is an essential expression of Italian exuberance and artistic elegance. Bertazzoni celebrates these special qualities with a choice of six colors for the Professional Series inspired by the wonderful produce of Emilia-Romagna, heartland of Italian food.

Beautiful

Colors for the Bertazzoni Professional Series serve your design sense and your kitchen decor exactly. The beautiful colors are applied to the oven door, lower access panel and sides of the unit, contrasting elegantly with the stainless-steel worktop, control panel and hood.

Tough

Colors are applied in a fully durable, triple-layer coating on steel using the same special processes developed for the world-beating Italian sports cars famous for their red or yellow paintwork. The finish is acid and temperature resistant to give a long-lasting lustre, bringing a new dimension to the design and style of your kitchen.





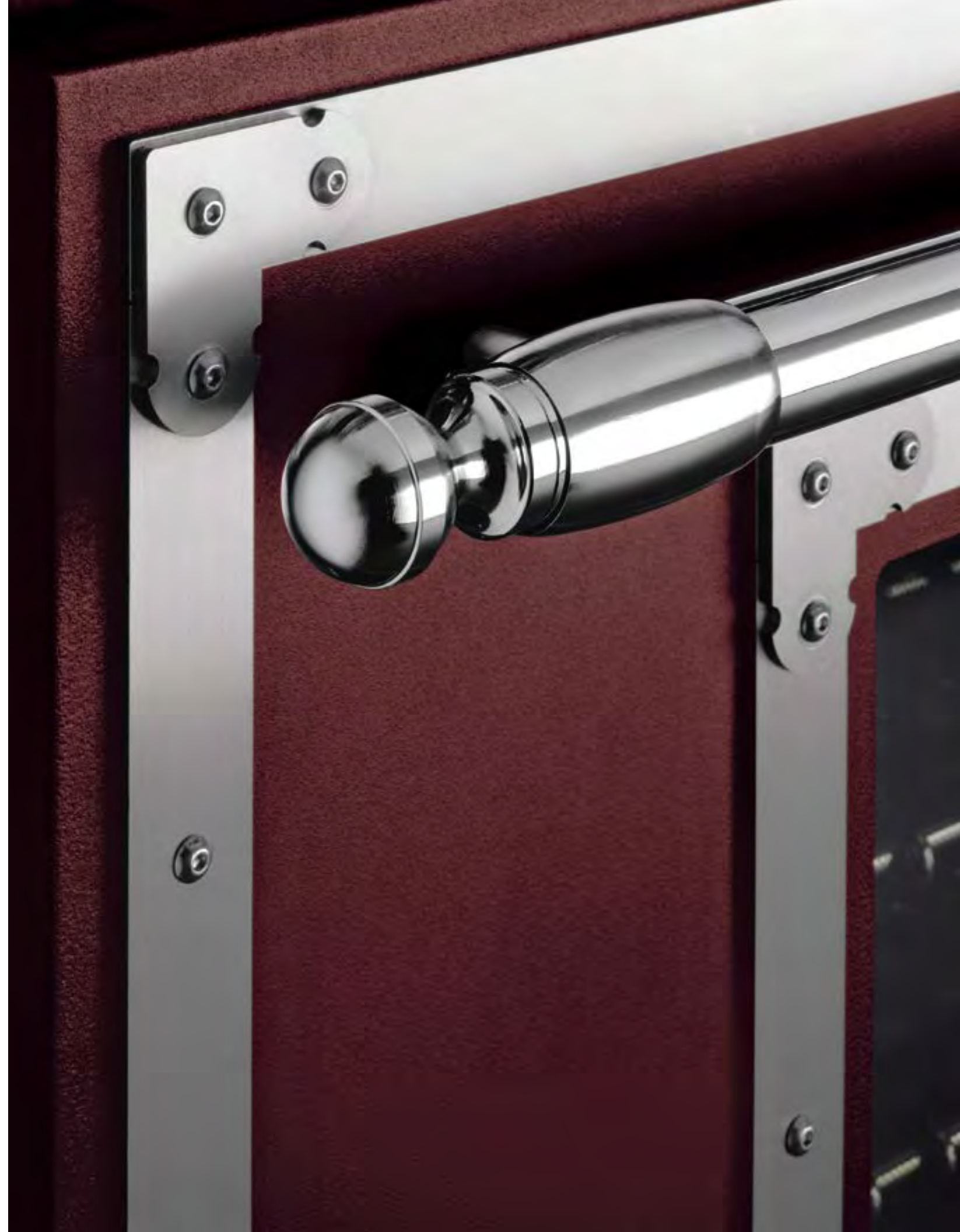


Bertazzoni Heritage Series

Food preparation is an expression of love. With these traditional colors for the Heritage Series you can emphasise the distinctiveness of a Bertazzoni range in your kitchen, while celebrating the depth, variety and romance of Italian food culture.

The Bertazzoni Heritage Series fulfills its traditional appeal with bright chrome finishes combined with brushed steel trims. The worktop handle and range knobs are solid metal.

Bertazzoni colors are applied in a fully durable, double layer coating on stainless steel using the latest powder-coating processes. The matt finish is acid and temperature resistant.





BEAUTIFUL MACHINES

BERTAZZONI PROFESSIONAL SERIES
BERTAZZONI DESIGN SERIES
BERTAZZONI MASTER SERIES
BERTAZZONI HERITAGE SERIES

Professional Series



BERTAZZONI PROFESSIONAL SERIES

48-inch double oven gas range
 48-inch dual-fuel double electric oven range
 36-inch gas ranges
 36-inch dual-fuel electric oven range
 30-inch gas ranges
 30-inch dual-fuel electric oven range
 30-inch induction electric oven ranges
 24-inch gas range

Built-in double ovens
 Built-in single ovens
 Built-in steam oven
 Built-in speed ovens
 Built-in microwave oven
 Built-in warming drawer

Built-in rangetops
 Built-in segmented cooktops
 Built-in cooktops

Canopy and insert ventilation

Bertazzoni Professional Series ranges, built-in ovens, cooktops and ventilation bring the authentic experience of Italian cooking to the heart of your home.

Built-in ovens are cleverly configured so that they can be used singly or in smart combinations to create bespoke installations in your kitchen.

All built-in models, including steam ovens, speed ovens, microwaves and warming drawers, are flush mounted with matching features and dimensions.

Also new, ranges with high-performance induction cooktops, either with self-clean or manual clean ovens, give further choices to your kitchen plan. All ranges are available in Bertazzoni's exciting Italian color options.

Gas cooktops are one-piece stainless steel with precision burners, safe and reliable ignition systems, easy controls, and a powerful and accurate cooking performance. The line-up includes the award-winning Professional Series segmented cooktops.



**BERTAZZONI
PROFESSIONAL SERIES**
48 RANGE, GAS OVENS,
ELECTRIC GRIDDLE
48 RANGE, ELECTRIC OVENS,
SELF-CLEAN, ELECTRIC GRIDDLE

The all-gas range has two gas ovens giving great flexibility to your cooking. The main oven has a balanced air-flow convection fan and gas broiler. The useful auxiliary oven, without fan, has a special low temperature setting. Each cavity is equipped with a convenient telescopic shelf for easier handling of oven cookware.

The dual-fuel model main electric oven is self-clean and has nine functions, from convection, baking and roasting to warming.

The useful auxiliary oven, without fan, has four modes. Quadruple-glass doors minimise heat loss.

Cooktops have six versatile gas burners in brass including a dual-ring power burner with independently controlled flames for high power to delicate simmer. The electric cooktop griddle is in stainless steel.

Matching backsplashes and hoods are also available.

Right: The Bertazzoni Professional Series 48-inch double oven gas range featuring a cooktop with six burners and electric griddle.



Bertazzoni's stainless-steel electric griddle featured here on a 48-inch range.





**BERTAZZONI
PROFESSIONAL SERIES**

36 RANGES, GAS OVEN

36 RANGE, ELECTRIC SELF-CLEAN OVEN

These classic all-gas ranges have five or six burners in brass with one dual-ring power burner with independently controlled flames for high power to delicate simmer. The gas oven has a balanced air-flow convection fan to provide even heat distribution for single and multi-level roasting and baking. The oven is equipped with a telescopic shelf for easier handling of oven cookware.

The six-burner range is also available with a self-clean electric oven, which has nine functions, from convection, baking and roasting to warming.

The ranges have redesigned backguard and handles. Matching range hood and backsplash are also available.



Right: The smart handle design for the Bertazzoni Professional Series range ovens.

All-electric ranges have high-performance induction cooktops, either with self-clean or manual clean ovens.



A useful full-width storage compartment is provided below the oven.

Left: The Bertazzoni Professional Series 30-inch range in Nero finish with Design Series hood.

BERTAZZONI PROFESSIONAL SERIES
30 RANGE, GAS OVEN
30 RANGE, ELECTRIC SELF-CLEAN OVEN

This convenient size gives great versatility to your kitchen design, and is ideal where a new all-gas range is needed to fit into existing cabinetry. The ranges offer all the same remarkable engineering quality and cooking performance as the larger ranges in the Bertazzoni Professional Series.

A 30-inch model with self-clean electric oven is also available. It has nine cooking functions, from convection, baking and roasting to warming. The oven is equipped with a telescopic shelf for easier handling of oven cookware.

These ranges have four brass burners including one dual-ring power burner with independently controlled flames for high power to delicate simmer. They have redesigned backguard and handles.

BERTAZZONI PROFESSIONAL SERIES
24 RANGE, GAS OVEN

With its efficient gas oven and gas broiler, this model features the full Bertazzoni Professional Series performance and quality in a compact design for the smaller urban kitchen. It has four burners including a dual-ring power burner with independently controlled flames for high power to delicate simmer. A matching 24-inch range hood and backsplash are also available.

BERTAZZONI PROFESSIONAL SERIES
30 RANGE, ELECTRIC SELF-CLEAN OVEN, INDUCTION COOKTOP
30 RANGE, ELECTRIC OVEN, INDUCTION COOKTOP

These new ranges bring the Bertazzoni Professional Series to the all-electric kitchen. Electric ovens have nine cooking functions, from convection, baking and roasting to warming. The self-clean model has an extra high setting for the cleaning cycle.

The induction cooktop has four zones from 1400W to 3700W, variable from low-to-high power, operated by knobs. There is a pan detection system and residual heat indicators warn if a zone is still hot, even when switched off. The wear-resistant ceramic glass tops are very easy to clean.

INSTALLATION

The Bertazzoni Professional Series ranges can be installed flush with kitchen cabinets. Adjustable feet allow an exact fit with countertop height.

A 4-inch (102 mm) back guard is provided with every unit. Toe kick panels, island and side trims are available in matching colours.

The all-gas ranges have useful full-width storage compartments below the ovens for storage of implements, extra oven shelves, cookware, baking trays etc.

The new flush mounted Professional Series built-in ovens are styled so that features such as handles, knobs and interface displays match and line up.

Vertical and horizontal oven walls can be assembled to create bespoke kitchen installations. Here, a 30 single oven is flanked by a speed oven and steam oven with warming drawers below.



BERTAZZONI PROFESSIONAL SERIES

30 SINGLE AND DOUBLE OVENS
24 SINGLE OVEN

Bertazzoni Professional Series built-in ovens feature the full range of fast and even heating from the Bertazzoni dual-diagonal convection system. They also operate without the fan for traditional non-convection cooking, and are equipped with a powerful, full-width electric broiler.

In the double-oven configuration, the two ovens are of the same size and power with the same dual-diagonal convection system. The unit may be installed with one oven above the counter height and one below.

The design of the control interface, the dimensions, finish, positioning of handle and drop-down door match in with the other Professional Series built-in ovens and warming drawer, a suite to fit your own kitchen needs.

The exceptional, energy-conscious performance of these ovens is enhanced by the electronic controls. The interface is well designed for easy setting and monitoring of your cooking. Alternatively, ovens can be operated entirely manually if desired. Bertazzoni Professional Series XT models have the 'Bertazzoni Assistant' functions and LCD interface displays. XV models, which include a 24-inch single oven, have LED displays.

See also Intelligent control, page 24-25.



Built-in ovens have modular dimensions and are styled so that handles, knobs and interface displays all match and line up.

**BERTAZZONI
PROFESSIONAL SERIES**
30 STEAM OVEN

The convection steam oven cooks with water vapor in combination with traditional electric convection and broiling. Cooking with steam helps retain natural nutrients for healthier and more flavorful dishes.

The oven has a large-capacity water container. It has a stainless-steel cavity and double-glazed door.

The design of the control interface, the dimensions, finish, positioning of handle and drop-down door match in with the other Professional Series built-in ovens and warming drawer, a suite to fit your own kitchen needs.

**BERTAZZONI
PROFESSIONAL SERIES**
24 SPEED OVEN
30 SPEED OVEN

These combined multi-function electric and microwave ovens have convection, regular or broiler heating modes with a microwave boost function to reduce cooking times significantly compared with conventional ovens.

Versatile and easy-to-use, the family-sized oven has a stainless-steel cavity and is equipped with a turntable and child safety lock.

The design of the control interface, the dimensions, finish, positioning of handle and drop-down door match in with the other Professional Series built-in ovens and warming drawer, a suite to fit your own kitchen needs.

The 24-inch version can also be matched to other Bertazzoni 30-inch ovens using the optional side trim panel, depending on the model.

**BERTAZZONI
PROFESSIONAL SERIES**
MICROWAVE OVEN

The Professional Series microwave oven is versatile and easy-to-use with a 2 cubic-foot, family-sized capacity. There are 10 power levels with controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook. The oven is equipped with a child safety lock.

**BERTAZZONI
PROFESSIONAL SERIES**
30 OVER-RANGE MICROWAVE

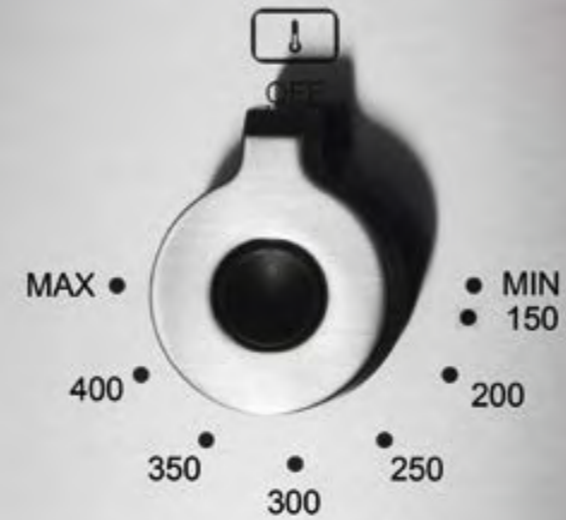
Providing 300CFM of filtered ventilation, this microwave is designed to be located above the cooktop or range, saving countertop space and acting as a ventilation hood as well. Styled to match with all Bertazzoni built-in ovens and cooktops, it is finished in stainless steel with a black glass door.

The oven has 11 power levels and controls that include pre-set cooking modes, cooking timer and sensor controls for reheat, defrost and cook. The smart control display features white digits on a black background. The oven is equipped with a child safety lock.

**BERTAZZONI
PROFESSIONAL SERIES**
WARMING DRAWER

The matching warming drawer keeps your dishes at serving temperature 85F - 185F (30°C - 85°C). It has a 25 kg capacity and features a soft motion for easy push/pull operation.

Simple functional design
- the control knob detail
on the Professional Series
speed oven.



Left: The 48-inch one-piece stainless-steel range top has six burners and electric griddle.



A Bertazzoni Professional Series three-segment cooktop with a single dual-ring power burner, two burners, and two-zone induction. The cooktop has won a number of consumer and design awards.

BERTAZZONI PROFESSIONAL SERIES 48 GAS RANGETOP 36 GAS RANGETOPS

The full-width Bertazzoni Professional Series 48-inch rangetop includes an electric stainless-steel griddle. With a one-piece stainless-steel top it has six-burners in brass including a dual-ring power burner with independently controlled flames for high power to delicate simmer.

36-inch rangetops have five or six burners in brass, including a high-power to delicate-simmer dual-ring power burner with independently controlled flames.

Front-mounted knobs control reliable ignition systems with all the Bertazzoni safety features.

BERTAZZONI PROFESSIONAL SERIES SEGMENTED COOKTOPS

These clever and smart cooktops have won a number of design and engineering awards since their introduction in 2011. They are designed in three 12-inch (30 cm) segments, with combinations of gas, griddle and two-zone induction – a choice of six configurations in all, including a full induction cooktop in the same format. A new 24-inch format is available in two configurations.

The segmented cooktops are factory assembled for ease of installation. Their low-profile design fits the standard cut-out for a 36-inch and 24-inch cooktop.

Distinctive gas burners are manufactured in solid brass and include a dual-ring power burner with independently controlled flames for high power to delicate simmer. The cooktops have been developed so that they equally suit a kitchen equipped with the Bertazzoni Design Series.

See page 33 for configurations



**BERTAZZONI
PROFESSIONAL SERIES**

36 DROP-IN GAS COOKTOP
36, 30 AND 24 BUILT-IN GAS COOKTOPS

The one-piece Bertazzoni Professional Series six-burner drop-in cooktop has a 1½-inch (4 cm) surround. The brass burners include a dual-ring power burner with independently controlled flames for high power to simmer.

The low-profile built-in cooktops with side controls help retain the smooth, flat look of your counter surface. There are 36- and 30-inch models with metal knobs and brass burners, or with aluminum burners. New 36 and 24 cooktops have been introduced with metal knobs and optimal layout for placing pots.

All models include a dual-ring power burner in brass or aluminum except for the new 24-inch model.

**BERTAZZONI
PROFESSIONAL SERIES**

30 CERAMIC COOKTOP

The 30-inch Bertazzoni Professional series ceramic glass cooktop has four heating zones and color coordinated soft-touch, push-and-turn knobs. The 9-inch heating elements operate over two zones allowing for a high degree of cooking versatility and control. A residual heat indicator monitors each zone. The black ceramic main top features aluminum trims front and back to coordinate with other appliances in the kitchen.

Right: The five-burner
36-inch low-profile
built-in cooktop with
side controls.



The wok ring adapter
holds curved bottom
cookware secure above
the burner.





**BERTAZZONI
PROFESSIONAL SERIES**
VENTILATION HOODS

An elegant match for Bertazzoni Professional Series ovens and cooktops, these stainless-steel ventilation hoods can either be installed with no duct cover under cabinets or with different duct cover sizes: narrow, medium and large.

They are available with one or two motors and have three settings for different extraction levels. The aluminum mesh or baffle filters are removable and dishwasher safe. Halogen lights give bright worktop illumination.

A complete line of Bertazzoni backsplash options is available to complement the rangetops and ventilation hood design.

See also Bertazzoni Professional Series over-range microwave, page 64.

Design Series

**BERTAZZONI
DESIGN SERIES**

Built-in double ovens
Built-in single ovens

Built-in induction cooktops

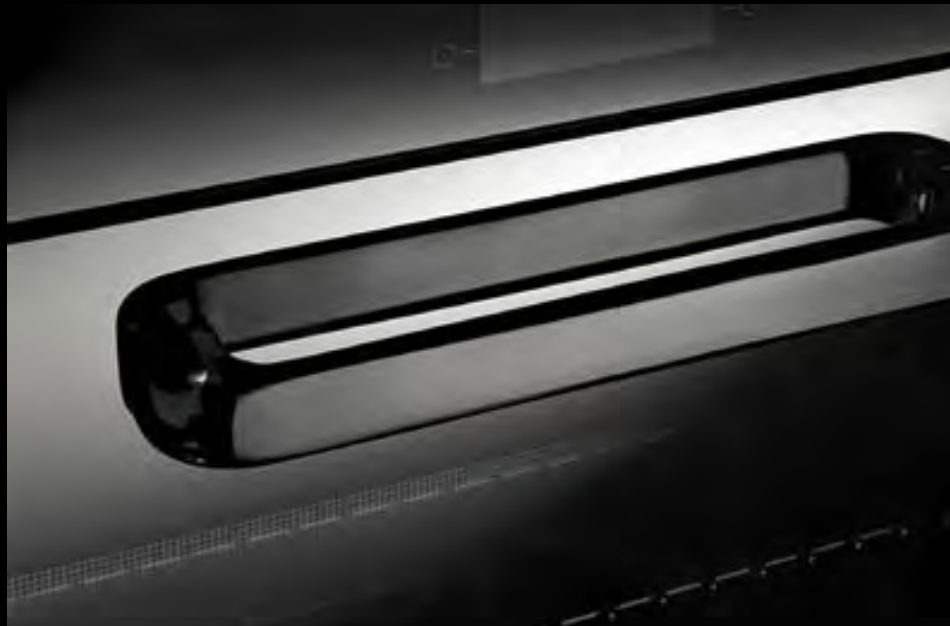
Canopy and insert ventilation

Bertazzoni Design Series built-in ovens and induction cooktops bring all the Bertazzoni traditions of imagination, thoughtful design and fine engineering to the integrated kitchen.

Self-clean single and double ovens fit flush into kitchen cabinets. They feature Bertazzoni's advanced dual-diagonal convection system technology, operated by micro-processor controls with simple intuitive interfaces.

The elegant architectural style is from the Milan design studios of Stefano Giovannoni. Ovens and cooktops are rendered in black glass and stainless steel, with craft-made glass handles on the doors of high-end ovens, creating a shimmering presence in the kitchen.

The coordinated contemporary look of the Bertazzoni Design Series is extended to include efficient and clean induction cooktops, and matching ventilation hoods with touch controls.





**BERTAZZONI
DESIGN SERIES**
30 SINGLE AND DOUBLE OVENS

These smart and contemporary Bertazzoni Design Series built-in ovens feature the full range of fast and even heating from the Bertazzoni dual-diagonal convection system. They also operate without the fan for traditional non-convection cooking, and are equipped with a powerful, full-width electric grill.

In the double-oven configuration, the two ovens are of the same size and power with the same dual-diagonal convection system features. The unit may be installed with one oven above the counter height and one below.

The exceptional, energy-conscious performance of these ovens is enhanced by the electronic touch controls, with the option of the added 'Bertazzoni Assistant' functions on XT models. The clear interface display is well designed for easy setting and monitoring of your cooking. Alternatively, the oven can be operated entirely manually if desired.

See also Intelligent control, page 24-25.

Right: The Bertazzoni Design Series built-in oven in black glass with touch controls and clear interface.



The Bertazzoni telescopic oven rack provides more convenient oven access and easier handling of hot dishes.





**BERTAZZONI
DESIGN SERIES**

36 INDUCTION COOKTOPS
30 INDUCTION COOKTOP

Bertazzoni Design Series induction cooktops are available in two widths. The 36-inch models have five cooking zones, with touch controls. The 30-inch model has four cooking zones and touch controls.

Bertazzoni induction cooking is fast with minimum heat up times saving on energy. Residual heat indicators warn if a zone is still hot, even when switched off. Each zone has variable low-to-high power, a booster function for extra power, a minute-minder for setting the cooking time, and a pan detection system. The black ceramic glass tops are smart, contemporary and easy-to-clean.

**BERTAZZONI
DESIGN SERIES**
VENTILATION HOODS

Bertazzoni Design Series ventilation hoods have the same touch controls, graphic symbols and glass-and-steel design as the ovens and cooktops, for a coherent and distinctive 21st-century look to your kitchen. There are three settings for different extraction levels.

Two halogen lights give bright worktop illumination. The removable filter elements are dishwasher safe. Hood chimney height is adjustable through a wide range.

Left: Ventilation hood details coordinate with those of ovens and cooktops in the Design Series.

Master Series



BERTAZZONI MASTER SERIES

48-inch double oven gas range
 48-inch dual-fuel double electric oven range
 36-inch gas ranges
 36-inch dual-fuel electric oven ranges
 30-inch gas ranges
 30-inch dual-fuel electric oven range
 30-inch dual-fuel electric oven range

Built-in double ovens
 Built-in single ovens
 Built-in steam oven
 Built-in speed ovens
 Built-in warming drawer

Built-in rangetops
 Built-in cooktops

Ventilation hoods

Handsome Bertazzoni Master Series ranges are joined by wall-ovens and cooktops that combine the best of practical kitchen style with fine Italian design.

All-electric ranges with induction cooktops and self-clean or manual clean ovens have been introduced, joining the Master Series gas ranges and dual-fuel models.

Gas oven models have a balanced air-flow fan, an infrared broiler, and the distinctive Master Series dial gauge displaying the oven's heat-up progress.

The all-new built-in ovens are flush mounted with matching features and dimensions so that they can be used singly or in smart combinations to create bespoke installations in your kitchen. Models include a new steam oven, speed oven and warming drawer.

New Master Series gas cooktops and rangetops are one-piece stainless steel with precision burners, safe and reliable ignition systems, easy controls, and a powerful and accurate cooking performance.



**BERTAZZONI
MASTER SERIES**

48 RANGE, GAS OVENS,
ELECTRIC GRIDDLE
48 RANGE, ELECTRIC OVENS,
SELF-CLEAN, ELECTRIC GRIDDLE

The all-gas range has two gas ovens giving great flexibility to your cooking. The main oven has a balanced convection fan and gas broiler. The useful auxiliary oven, without fan, has a special low temperature setting. Each cavity of the gas models is equipped with a convenient telescopic shelf for easier handling of oven cookware.

The dual-fuel model has a main electric self-clean oven with nine functions, from convection, baking and roasting to warming. The useful auxiliary oven, without fan, has four modes. Quadruple-glass doors minimise heat loss.

Cooktops have six versatile gas burners in brass including a dual-ring power burner with independently controlled flames for high power to delicate simmer. The electric cooktop griddle is in stainless steel.

**BERTAZZONI
MASTER SERIES**

36 RANGES, GAS OVEN
36 RANGE, ELECTRIC SELF-CLEAN OVEN
36 RANGE, ELECTRIC OVEN,
MANUAL CLEAN

These Bertazzoni Master Series gas ranges have five burners with a dual-ring power burner with independently controlled flames for high power to delicate simmer. The gas oven has a balanced convection fan to provide even heat distribution for single and multi-level roasting and baking.

There are two dual fuel versions of the 36-inch range, with and without self-clean oven cycle, both with 5 gas burners. These electric ovens have nine functions, from convection, baking and roasting to warming.

**BERTAZZONI
MASTER SERIES**

30 RANGES, GAS OVEN
30 RANGE, ELECTRIC SELF-CLEAN OVEN
30 RANGE, ELECTRIC OVEN

The Bertazzoni Master Series 30-inch gas ranges have four burners with a dual-ring power burner with independently controlled flames for high power to delicate simmer. The gas oven has a balanced air-flow fan to provide even heat distribution for single and multi-level roasting and baking.

The dual-fuel versions of the 30-inch range are available with electric self-clean or manual clean oven. The ovens have nine functions, from convection, baking and roasting to warming.

**BERTAZZONI
MASTER SERIES**

30 RANGE, ELECTRIC SELF-CLEAN
OVEN, INDUCTION COOKTOP
30 RANGE, ELECTRIC OVEN, INDUCTION
COOKTOP

These all-electric have ovens have nine cooking functions, from convection, baking and roasting to warming. The self-clean model has an extra high setting for the cleaning cycle.

The induction cooktops have four zones from 1400W to 3700W, variable from low-to-high power, operated by electronic touch controls. There is a pan detection system and residual heat indicators warn if a zone is still hot, even when switched off. The wear-resistant ceramic glass tops are very easy to clean.

INSTALLATION

The Bertazzoni Master Series ranges can be installed flush with kitchen cabinets. Adjustable feet allow an exact fit with countertop height.

A 4-inch (102 mm) back guard is provided with every unit. Toe kick panels, side trims and island Backguards are available.

The gas ranges have useful full-width storage compartments below the ovens for storage of implements, extra oven shelves, cookware, baking trays etc.



Right: Bertazzoni Master Series 48-inch range with gas oven and distinctive temperature indicator dial gauge and 48-inch Master Series hood with two motors.



All-new built-in ovens are flush mounted with matching features and dimensions that line up.

**BERTAZZONI
MASTER SERIES**
30 SINGLE AND DOUBLE OVENS

The new Bertazzoni Master Series built-in ovens feature the full range of fast and even heating from the Bertazzoni dual-diagonal convection system. They also operate without the fan for traditional non-convection cooking, and are equipped with a powerful, full-width electric broiler.

In the double-oven configuration, the two ovens are of the same size and power with the same dual-diagonal convection system. The unit may be installed with one oven above the counter height and one below.

The design of the control interface, the dimensions, finish, positioning of handle and drop-down door match in with the other Master Series built-in ovens and warming drawer, a suite to fit your own kitchen needs.

The exceptional, energy-conscious performance of these ovens is enhanced by the electronic controls. The interface is well designed for easy setting and monitoring of your cooking. Alternatively, ovens can be operated entirely manually if desired. Bertazzoni Master Series XT models have the 'Bertazzoni Assistant' functions and LCD interface displays.

See also Intelligent control, page 24-25.

**BERTAZZONI
MASTER SERIES**
30 STEAM OVEN

Convection steam ovens use water vapor in combination with traditional electric convection and broiling. Cooking with steam helps retain natural nutrients for healthier and more flavorful dishes. Bertazzoni steam ovens can be used in steam-only or convection-steam functions, as well as for traditional convection baking and broiling. The oven has a stainless-steel cavity and double-glazed door. The large capacity water reservoir is easily removed for cleaning.

**BERTAZZONI
MASTER SERIES**
30 SPEED OVEN

This Bertazzoni Master Series speed oven offers microwave cooking at 5 power levels as well as conventional electric oven cooking modes and an electric grill. The combination provides great speed, flexibility, and perfect results.

Versatile and easy-to-use, the family-sized oven has a stainless-steel cavity and is equipped with a turntable and child safety lock.

The design of the control interface, the dimensions, finish, positioning of handle and drop-down door match in with the other Master Series built-in ovens and warming drawer, a suite to fit your own kitchen needs.

**BERTAZZONI
MASTER SERIES**
WARMING DRAWER

The matching warming drawer keeps your dishes at serving temperature 850F - 1850F (30°C - 85°C). It has a 66 lb capacity and features a soft motion for easy push/pull operation.

Right. Master Series built-in array comprising speed oven, 30 single oven, and warming drawer.





Left. The new six-burner low-profile 36-inch drop-in Master Series cooktop with a high-performance dual-ring power burner in brass.

**BERTAZZONI
MASTER SERIES**
48 GAS RANGETOPS
36 GAS RANGETOPS

The new full-width Master Series 48-inch range top includes an electric stainless-steel griddle. Its one-piece stainless-steel top has six-burners in brass including a dual-ring power burner with independently controlled flames for high power to delicate simmer.

The new 36-inch rangetops have five or six burners in brass, including a high-power to delicate simmer dual-ring power burner with independently controlled flames. Front-mounted knobs control reliable ignition systems with all the Bertazzoni safety features.

**BERTAZZONI
MASTER SERIES**
36 DROP-IN GAS COOKTOPS
30 DROP-IN GAS COOKTOPS

These low-profile drop-in cooktops with side controls help retain the smooth, flat look of your counter surface. The 36-inch models have six or five burners, the 30-inch models have four burners. All include a dual-ring power burner in brass or aluminium with independently controlled flames for high power to gentle simmer.



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Heritage Series



BERTAZZONI HERITAGE SERIES

48-inch double oven gas range
36-inch gas range

Ventilation hoods

The magnificent Bertazzoni Heritage Series gas ranges hark back to the early days of the family company. This was when the energy and imagination of founder Francesco and his son Antonio made Bertazzoni wood-burning stoves popular throughout Italy at the beginning of the last century.

The design suits the traditional kitchen of today, cleverly combining the classic appeal of time-honored style with all the technology and advanced engineering of the Bertazzoni ranges.

There are 48-inch double oven and 36-inch single oven models. All have bright chrome finishes combined with brushed stainless-steel trim setting off the three matt color options, which bring a durable heritage dimension to the style of your kitchen.

All the one-piece stainless-steel cooktops include the exclusive Bertazzoni dual-ring, high-efficiency burner in brass with separately controlled flames. Powerful multi-setting range hoods and backsplashes are designed to match in with the traditional style of the ranges.



Celebrating the roots of the Bertazzoni enterprise when Francesco and his son Antonio started making wood burning-stoves in the 19th century.

**BERTAZZONI
HERITAGE SERIES**

48 RANGE, GAS OVENS,
ELECTRIC GRIDDLE
36 RANGE, GAS OVEN

The Bertazzoni Heritage Series 48-inch model is a magnificent free-standing all-gas range with six brass burners and electric griddle. The main oven has a balanced convection fan and gas broiler. The useful auxiliary oven, without fan, has a special low temperature setting.

The 36-inch range also has six cooktop burners in brass. The oven has Bertazzoni's balanced air-flow fan to provide even heat distribution for single- and multi-level roasting and baking.

All the cooktops include a dual-ring burner with independently controlled flames for high power to delicate simmer. Each oven cavity is equipped with a convenient telescopic shelf for easier handling of oven cookware.

**BERTAZZONI
HERITAGE SERIES**

VENTILATION HOODS

Matching the Bertazzoni Heritage Series design, these ventilation hoods have mesh filters with a base assembly in stainless steel and canopy in matching color. There are three settings for different extraction levels. Two halogen lights give bright worktop illumination. Removable filter elements are dishwasher safe. The hood chimney is height adjustable.

INSTALLATION

Bertazzoni Heritage Series ranges can be installed flush with kitchen cabinets. Adjustable feet allow an exact fit with countertop height. A 4-inch (102 mm) back guard is provided with every unit. Toe kick panels, island and side trims are available. There are useful storage compartments below the ovens.

Right: Bertazzoni Heritage Series 36-inch range in Nero/Black with gas oven and six-burner cooktop with 36-inch backsplash and Heritage Series hood.



Bertazzoni Green

Our home is in the beautiful and productive lands of Emilia-Romagna. Our business has always understood the relationship between its activities and the environment.

Bertazzoni cooking machines are built as efficiently as possible using materials that are recyclable and not harmful to the environment. And operating a Bertazzoni means using energy as efficiently as possible.

Our materials are safe and recyclable

Ranges, ovens, cooktops, ventilation hoods and accessories are mainly made from stainless steel as well as other metals, with few plastic parts. In fact, 99% of materials we use for making our products, as well as the packaging they come in, are recyclable.

All materials we use retain their integrity when kept in contact with all food substances (such as water and oil). Bertazzoni is RoHS compliant (Restriction of Hazardous Substances). That means our selected suppliers and materials are safe.

Our products use energy efficiently

Ever since Bertazzoni switched from wood burning stoves to gas and electricity more than 60 years ago, we have been responsive to the needs of energy efficiency, the environment and the climate.

All Bertazzoni electric ovens now feature extra energy efficiency rating 'A', reflecting the highest European Standards.

Burners are designed with reduced space between flame and cookware. This allows pots to be placed closer to the flame, giving increased efficiency with shorter boiling times and reduced gas consumption.

TECHNICAL DATA

**Key to icons used in
these specifications**



Oven light



Upper bake



Bottom bake/gas bake



Bake



Large broiler



Broiler



Turbo/gas convection



Convection bake



Convection broiler



Convection



Defrost/dehydrate



Warming/sabbath mode



Proofing



Self clean



Microwave



Convection/microwave



Broiler/microwave

Disclaimer

Please check with your dealer before making a final purchase decision based on these Specifications. While every care is taken to insure that the information in these pages is correct it may be subject to technical inaccuracies or typographical errors. The specifications may vary from territory to territory and are subject to change without notice.

RANGES
PROFESSIONAL
SERIES



PRO48 6G DFS X
48 6-BURNER + GRIDDLE,
ELECTRIC SELF CLEAN DOUBLE OVEN

WORKTOP	
Gas zones	6
Burners type	brass
Griddle	electric
Worktop design	stainless steel squared
Worktop control	knobs
Knobs	metal coated
Grates	cast iron
Backguard	standard 4 inches
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Griddle	1100 W, drip tray
OVEN CAVITY	
Main oven	electric convection self-clean with electric broiler
Main oven functions	
Main oven volume	3.4 ft³
Auxiliary oven	electric with electric broiler
Auxiliary oven functions	
Auxiliary oven volume	1.7 ft³
Oven controls	–
Inner oven door	quadruple glass
Cooling fan	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	32 A – 6700 W, 37 A – 8500 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	X NE BI GI AR RO VI
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim



PRO48 6G GAS X
48 6-BURNER + GRIDDLE,
GAS DOUBLE OVEN

Gas zones	6
Burners type	brass
Griddle	electric
Worktop design	stainless steel squared
Worktop control	knobs
Knobs	metal coated
Grates	cast iron
Backguard	standard 4 inches
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Griddle	1100 W, drip tray
OVEN CAVITY	
Main oven	gas convection with gas infrared broiler
Main oven functions	
Main oven volume	3.6 ft³
Auxiliary oven	gas
Auxiliary oven functions	
Auxiliary oven volume	2.2 ft³
Oven controls	–
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	2 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	flap storage compartment, height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	10 A – 1200 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	X NE BI GI AR RO VI
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim available LPG version PRO48 6G GAS X LP



PRO36 6 DFS X
36 6-BURNER, ELECTRIC
SELF-CLEAN OVEN

Gas zones	6
Burners type	brass
Griddle	–
Worktop design	stainless steel squared
Worktop control	knobs
Knobs	metal coated
Grates	cast iron
Backguard	standard 4 inches
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Griddle	–
OVEN CAVITY	
Main oven	electric convection self-clean with electric broiler
Main oven functions	
Main oven volume	4.0 ft³
Auxiliary oven	–
Auxiliary oven functions	–
Auxiliary oven volume	–
Oven controls	–
Inner oven door	quadruple glass
Cooling fan	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	24.3 A – 5000 W, 27.8 A – 8500 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	X NE BI GI AR RO VI
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim



PRO36 6 GAS X
36 6-BURNER , GAS OVEN

Gas zones	6
Burners type	brass
Griddle	–
Worktop design	stainless steel squared
Worktop control	knobs
Knobs	metal coated
Grates	cast iron
Backguard	standard 4 inches
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Griddle	–
OVEN CAVITY	
Main oven	gas convection with gas infrared broiler
Main oven functions	
Main oven volume	4.4 ft³
Auxiliary oven	–
Auxiliary oven functions	–
Auxiliary oven volume	–
Oven controls	–
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	flap storage compartment, height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	1.5 A – 150 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	X NE BI GI AR RO VI
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim available LPG version PRO36 6 GAS X LP



PRO36 5 GAS X
36 5-BURNER , GAS OVEN

Gas zones	5
Burners type	brass
Griddle	–
Worktop design	stainless steel squared
Worktop control	knobs
Knobs	metal coated
Grates	cast iron
Backguard	standard 4 inches
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Griddle	–
OVEN CAVITY	
Main oven	gas convection with gas infrared broiler
Main oven functions	
Main oven volume	4.4 ft³
Auxiliary oven	–
Auxiliary oven functions	–
Auxiliary oven volume	–
Oven controls	–
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	flap storage compartment, height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	1.5 A – 150 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	X
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim available LPG version PRO36 5 GAS X LP



PRO30 4 DFS X
30 4-BURNER , ELECTRIC
SELF-CLEAN OVEN

Gas zones	4
Burners type	brass
Griddle	–
Worktop design	stainless steel squared
Worktop control	knobs
Knobs	metal coated
Grates	cast iron
Backguard	standard 4 inches
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Griddle	–
OVEN CAVITY	
Main oven	electric convection self-clean with electric broiler
Main oven functions	
Main oven volume	3.4 ft³
Auxiliary oven	–
Auxiliary oven functions	–
Auxiliary oven volume	–
Oven controls	–
Inner oven door	quadruple glass
Cooling fan	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	21 A – 4400 W, 24 A – 5000 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	X NE BI GI AR RO VI
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim



PRO30 4 INS X
30 4-INDUCTION ZONES, ELECTRIC
SELF-CLEAN CONVECTION OVEN

WORKTOP	
Induction zones	4
Worktop control	knobs
Worktop design	stainless steel squared
Knobs	metal finish
Residual Heat Indicator	yes
Backguard	standard 4 inches
COOKING ZONES	
Front Right	5" ¾ - 1400W (booster 2200W)
Back Right	8" ½ - 2300W (Booster 3700W)
Front Left	7" - 1850W (Booster 3000 W)
Back Left	7" - 1850W (Booster 3000 W)
OVEN CAVITY	
Main Oven	electric convection self-clean with electric broiler
Main Oven Functions	
Main Oven Volume	3.4 ft³
Auxiliary oven	-
Auxiliary oven functions	-
Auxiliary oven functions	-
Oven controls	-
Inner oven door	quadruple glass
Cooling fan	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	flap storage compartment, height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 v - 120/240 , 60Hz
Max amp usage, power rating	53A - 11800W , 56A-12900 W
COLOUR OPTIONS	
	X NE BI GI AR RO VI
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim



PRO30 4 INM XE
30 4-INDUCTION ZONES, ELECTRIC
CONVECTION OVEN

Induction zones	4
Worktop control	knobs
Worktop design	stainless steel squared
Knobs	metal finish
Residual Heat Indicator	yes
Backguard	standard 4 inches
COOKING ZONES	
Front Right	5" ¾ - 1400W (booster 2200W)
Back Right	8" ½ - 2300W (Booster 3700W)
Front Left	7" - 1850W (Booster 3000 W)
Back Left	7" - 1850W (Booster 3000 W)
OVEN CAVITY	
Main Oven	electric convection with electric broiler
Main Oven Functions	
Main Oven Volume	3.6 ft³
Auxiliary oven	-
Auxiliary oven functions	-
Auxiliary oven functions	-
Oven controls	-
Inner oven door	full width triple glass
Cooling fan	•
Oven equipment	1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	flap storage compartment, height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 v - 120/240 , 60Hz
Max amp usage, power rating	44A - 9800W , 45.5A-10500 W
COLOUR OPTIONS	
	X
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim, telescopic glide shelves



PRO30 4 GAS X
30 4-BURNER, GAS OVEN

WORKTOP	
Gas zones	4
Burners type	brass
Worktop design	stainless steel squared
Worktop control	knobs
Knobs	metal coated
Grates	cast iron
Backguard	standard 4 inches
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Griddle	
OVEN CAVITY	
Main oven	gas convection with gas infrared broiler
Main oven functions	
Main oven volume	3.6 ft³
Auxiliary oven	-
Auxiliary oven functions	-
Auxiliary oven volume	-
Oven controls	-
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	flap storage compartment, height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	1.5 A – 150 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	X NE BI GI AR RO VI
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim available LPG version PRO30 4 GAS X LP



PRO24 4 GAS X
24 4-BURNER, GAS OVEN

Gas zones	4
Burners type	aluminum
Worktop design	stainless steel squared
Worktop control	knobs
Knobs	metal coated
Grates	cast iron
Backguard	standard 4 inches
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Griddle	
OVEN CAVITY	
Main oven	gas convection with gas infrared broiler
Main oven functions	
Main oven volume	2.4 ft³
Auxiliary oven	-
Auxiliary oven functions	-
Auxiliary oven volume	-
Oven controls	-
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	flap storage compartment, height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	1.5 A – 150 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	X
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim available LPG version PRO24 4 GAS X LP



MAS30 4 DFS XT
30 4-BURNER, ELECTRIC
SELF-CLEAN OVEN

MAS30 4 DFM XE
30 4-BURNER, ELECTRIC OVEN

WORKTOP	
Gas zones	4
Burners type	brass
Griddle	
Worktop design	stainless steel squared
Worktop control	knobs
Knobs	soft touch
Grates	cast iron
Backguard	standard 4 inches
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Griddle	
OVEN CAVITY	
Main oven	electric convection self-clean with electric broiler
Main oven functions	
Main oven volume	3.4 ft³
Auxiliary oven	–
Auxiliary oven functions	–
Auxiliary oven volume	–
Oven controls	–
Inner oven door	quadruple glass
Cooling fan	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	21 A – 4400 W, 24 A – 5000 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	X
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim

Gas zones	4
Burners type	aluminum
Griddle	
Worktop design	stainless steel squared
Worktop control	knobs
Knobs	soft touch
Grates	cast iron
Backguard	standard 4 inches
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Griddle	
OVEN CAVITY	
Main oven	electric convection with electric broiler
Main oven functions	
Main oven volume	3.6 ft³
Auxiliary oven	–
Auxiliary oven functions	–
Auxiliary oven volume	–
Oven controls	–
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	1 baking tray, 2 standard wire shelves, 1 grill trivet for tray
BOTTOM	
	height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	12 A – 2400 W, 13.5 A – 3100 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	X
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim



MAS30 4 INS XT
30 4-INDUCTION ZONES, ELECTRIC
SELF-CLEAN CONVECTION OVEN

MAS30 4 INM XE
30 4-INDUCTION ZONES, ELECTRIC
CONVECTION OVEN

WORKTOP	
Induction zones	4
Worktop control	knobs
Worktop design	stainless steel squared
Knobs	soft touch
Residual Heat Indicator	yes
Backguard	standard 4 inches
COOKING ZONES	
Front Right	5" ¾ - 1400W (booster 2200W)
Back Right	8" ½ - 2300w (Booster 3700W)
Front Left	7" - 1850W (Booster 3000 W)
Back Left	7" - 1850W (Booster 3000 W)
OVEN CAVITY	
Main Oven	electric convection self-clean with electric broiler
Main Oven Functions	
Main Oven Volume	3.4 ft³
Auxiliary oven	–
Auxiliary oven functions	–
Auxiliary oven volume	–
Oven controls	–
Inner oven door	quadruple glass
Cooling fan	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 v - 120/240 , 60Hz
Max amp usage, power rating	53A - 11800W , 56A-12900 W
COLOUR OPTIONS	
	X
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim

Induction zones	4
Worktop control	knobs
Worktop design	stainless steel squared
Knobs	soft touch
Residual Heat Indicator	yes
Backguard	standard 4 inches
COOKING ZONES	
Front Right	5" ¾ - 1400W (booster 2200W)
Back Right	8" ½ - 2300w (Booster 3700W)
Front Left	7" - 1850W (Booster 3000 W)
Back Left	7" - 1850W (Booster 3000 W)
OVEN CAVITY	
Main Oven	electric convection with electric broiler
Main Oven Functions	
Main Oven Volume	3.6 ft³
Auxiliary oven	–
Auxiliary oven functions	–
Auxiliary oven volume	–
Oven controls	–
Inner oven door	full width triple glass
Cooling fan	•
Oven equipment	1 baking tray, 2 standard wire shelves, 1 grill trivet for tray
BOTTOM	
	height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 v - 120/240 , 60Hz
Max amp usage, power rating	44A - 9800W , 45.5A-10500 W
COLOUR OPTIONS	
	X
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim, telescopic glide shelves



MAS30 4 GAS XE
30 4-BURNER, GAS OVEN

WORKTOP	
Gas zones	4
Burners type	aluminum
Griddle	
Worktop design	stainless steel squared
Worktop control	knobs
Knobs	soft touch
Grates	cast iron
Backguard	standard 4 inches
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Griddle	
OVEN CAVITY	
Main oven	gas convection with gas infrared broiler
Main oven functions	
Main oven volume	3.6 ft³
Auxiliary oven	–
Auxiliary oven functions	–
Auxiliary oven volume	–
Oven controls	–
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	1 baking tray, 2 standard wire shelves, 1 grill trivet for tray
BOTTOM	
	height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	1.5 A – 150 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	X
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim available LPG version MAS30 4 GAS XE LP



MAS30 4 GAS XT
30 4-BURNER, GAS OVEN

Gas zones	4
Burners type	brass
Griddle	
Worktop design	stainless steel squared
Worktop control	knobs
Knobs	soft touch
Grates	cast iron
Backguard	standard 4 inches
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Griddle	
OVEN CAVITY	
Main oven	gas convection with gas infrared broiler
Main oven functions	
Main oven volume	3.6 ft³
Auxiliary oven	–
Auxiliary oven functions	–
Auxiliary oven volume	–
Oven controls	thermometer
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	flap storage compartment, height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	1.5 A – 150 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	X
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim available LPG version MAS30 4 GAS XT LP



MAS24 4 GAS XE
24 4-BURNER, GAS OVEN

Gas zones	4
Burners type	aluminum
Griddle	
Worktop design	stainless steel squared
Worktop control	knobs
Knobs	soft touch
Grates	cast iron
Backguard	standard 4 inches
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Griddle	
OVEN CAVITY	
Main oven	gas convection with gas infrared broiler
Main oven functions	
Main oven volume	2.4 ft³
Auxiliary oven	–
Auxiliary oven functions	–
Auxiliary oven volume	–
Oven controls	–
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	flap storage compartment, height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	1.5 A – 150 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	X
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim available LPG version MAS24 4 GAS XE LP

RANGES
HERITAGE SERIES



HER48 6G GAS NE
48 6-BURNER + GRIDDLE, GAS
DOUBLE OVEN

WORKTOP	
Gas zones	6
Burners type	brass
Griddle	electric
Worktop design	stainless steel squared
Worktop control	knobs
Knobs	solid metal
Grates	cast iron
Backguard	standard 4 inches
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Griddle	1100 W, dual control, drip tray
OVEN CAVITY	
Main oven	gas convection with gas infrared broiler
Main oven functions	
Main oven volume	3.6 ft³
Auxiliary oven	gas
Auxiliary oven functions	
Auxiliary oven volume	2.2 ft³
Oven controls	–
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	2 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	flap storage compartment, height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	10 A – 1200 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	NE VI CR
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim



HER36 6 GAS NE
36 6-BURNER, GAS OVEN

Gas zones	6
Burners type	brass
Griddle	
Worktop design	stainless steel squared
Worktop control	knobs
Knobs	solid metal
Grates	cast iron
Backguard	standard 4 inches
Thermocouple safety device	•
One hand ignition	•
Standard accessories	wok adaptor, simmer ring
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Griddle	
OVEN CAVITY	
Main oven	gas convection with gas infrared broiler
Main oven functions	
Main oven volume	4.4 ft³
Auxiliary oven	–
Auxiliary oven functions	–
Auxiliary oven volume	–
Oven controls	–
Inner oven door	full-width triple glass
Cooling fan	•
Oven equipment	1 telescopic glide shelf, 1 baking tray, 2 heavy gauge wire shelves, 1 grill trivet for tray
BOTTOM	
	flap storage compartment, height-adjustable stainless steel legs
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	1,5 A – 150 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor
COLOUR OPTIONS	
	NE VI CR
OPTIONAL ACCESSORIES	
	toekick panel, flat island trim, side trim

BUILT-IN OVENS PROFESSIONAL SERIES



PRO FS30 XT
SINGLE CONVECTION SELF-CLEAN
OVEN WITH ASSISTANT

OVEN CAVITY	
Oven type	electric convection self-clean
Oven broiler type	electric
Oven functions	
Oven volume	4.1 ft³
Oven controls	hi-resolution LCD touch interface
Inner oven door	quadruple glass
Cooling fan	•
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant
Door hinge	soft motion
Oven handle	solid metal
Probe	•
Oven door finishing	stainless steel
Cavity finishing	pyrolytic grey enamel
Convection system	dual diagonal
Oven levels	7
Glide shelves	full extension
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for trays	•
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	30 A – 5500 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor



PRO FS30 XV
SINGLE CONVECTION SELF-CLEAN
OVEN

Oven type	electric convection self-clean
Oven broiler type	electric
Oven functions	
Oven volume	4.1 ft³
Oven controls	LED touch interface
Inner oven door	quadruple glass
Cooling fan	•
Auto cooking modes	–
Door hinge	soft motion
Oven handle	solid metal
Probe	–
Oven door finishing	stainless steel
Cavity finishing	pyrolytic grey enamel
Convection system	dual diagonal
Oven levels	7
Glide shelves	–
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for trays	•
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	30 A – 5500 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor



F24 PRO XV
24 SINGLE OVEN XV

Oven type	electric
Oven broiler type	electric
Oven functions	
Oven volume	2.1 ft³
Oven controls	LED touch interface
Inner oven door	triple glass
Cooling fan	•
Auto cooking modes	–
Door hinge	–
Oven handle	solid metal
Probe	–
Oven door finishing	stainless steel
Cavity finishing	black enamel
Convection system	standard
Oven levels	4
Glide shelves	–
Wire shelves	2
Tray	1 baking tray
Grill trivet for trays	•
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	11,7 A – 2350 W, 13,3 A – 3100 W
CERTIFICATIONS & WARRANTY	
Certification	UL
Warranty	2 years parts and labor



PRO FD30 XT
DOUBLE CONVECTION SELF-CLEAN
OVEN WITH ASSISTANT

OVEN CAVITY	
Oven type	electric convection self-clean
Oven broiler type	electric
Oven functions	
Oven volume	4.1 ft³
Oven controls	hi-resolution LCD touch interface
Inner oven door	quadruple glass
Cooling fan	•
Auto cooking modes	33 preset cooking sequences with Bertazzoni Assistant
Door hinge	soft motion
Oven handle	solid metal
Probe	•
Oven door finishing	stainless steel
Cavity finishing	pyrolytic grey enamel
Convection system	dual diagonal
Oven levels	7
Glide shelves	full extension
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for trays	•
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	50 A – 11,000 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor



PRO FD30 XV
DOUBLE CONVECTION SELF-CLEAN
OVEN

Oven type	electric convection self-clean
Oven broiler type	electric
Oven functions	
Oven volume	4.1 ft³
Oven controls	LED touch interface
Inner oven door	quadruple glass
Cooling fan	•
Auto cooking modes	–
Door hinge	soft motion
Oven handle	solid metal
Probe	–
Oven door finishing	stainless steel
Cavity finishing	pyrolytic grey enamel
Convection system	dual diagonal
Oven levels	7
Glide shelves	–
Wire shelves	2 heavy gauge
Tray	1 baking tray
Grill trivet for trays	•
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	50 A – 11,000 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor

BUILT-IN OVENS MASTER SERIES



MAS FS30 XT
SINGLE CONVECTION SELF-CLEAN
OVEN WITH ASSISTANT

electric convection self-clean
electric



4.1 ft³
hi-resolution LCD touch interface
quadruple glass
•
33 preset cooking sequences with Bertazzoni Assistant

soft motion
solid metal

•
stainless steel
pyrolytic grey enamel
dual diagonal
7
full extension
2 heavy gauge
1 baking tray
•

OVEN CAVITY

Oven type
Oven broiler type
Oven functions

Oven volume

Oven controls

Inner oven door

Cooling fan

Auto cooking modes

Door hinge

Oven handle

Probe

Oven door finishing

Cavity finishing

Convection system

Oven levels

Glide shelves

Wire shelves

Tray

Grill trivet for trays

ELECTRICAL REQUIREMENTS

Voltage, frequency

Max amp usage, power rating

CERTIFICATIONS & WARRANTY

Certification

Warranty



MAS FS30 XV
SINGLE CONVECTION SELF-CLEAN
OVEN

electric convection self-clean
electric



4.1 ft³
LED touch interface
quadruple glass
•
–

soft motion
solid metal

–
stainless steel
pyrolytic grey enamel
dual diagonal

7
–
2 heavy gauge
1 baking tray
•

120/208 Vac – 120/240 Vac, 60 Hz

30 A – 5500 W

CSA

2 years parts and labor



MAS FD30 XT
DOUBLE CONVECTION SELF-CLEAN
OVEN WITH ASSISTANT

electric convection self-clean
electric



4.1 ft³
hi-resolution LCD touch interface
quadruple glass
•
33 preset cooking sequences with Bertazzoni Assistant

–
solid metal

–
stainless steel
pyrolytic grey enamel
standard

4
full extension
2
1 baking tray
•

OVEN CAVITY

Oven type
Oven broiler type
Oven functions

Oven volume

Oven controls

Inner oven door

Cooling fan

Auto cooking modes

Door hinge

Oven handle

Probe

Oven door finishing

Cavity finishing

Convection system

Oven levels

Glide shelves

Wire shelves

Tray

Grill trivet for trays

ELECTRICAL REQUIREMENTS

Voltage, frequency

Max amp usage, power rating

CERTIFICATIONS & WARRANTY

Certification

Warranty



MAS FD30 XV
DOUBLE CONVECTION SELF-CLEAN
OVEN

electric convection self-clean
electric



4.1 ft³
LED touch interface
quadruple glass
•
–

–
solid metal

–
stainless steel
pyrolytic grey enamel
standard

4
–
2
1 baking tray
•

120/208 Vac – 120/240 Vac, 60 Hz

11,7 A – 2350 W, 13,3 A – 3100 W

UL

2 years parts and labor

SPECIALTY OVENS PROFESSIONAL SERIES



**SO 24 PRO X
24 SPEED OVEN**

OVEN CAVITY	
Oven type	combi microwave
Broiler type	electric
Oven functions	
Oven volume	1.34 ft ³
Oven controls	digital touch interface
Inner oven door	double glass
Cooling fan	•
Auto cooking modes	13 preset
Oven handle	solid metal
Oven door finishing	stainless steel
Cavity finishing	stainless steel
Convection system	single
Oven levels	2
Glide shelves	–
Wire shelves	–
Tray	1 glass
Grill trivet for trays	•
Oven light	–
ELECTRICAL REQUIREMENTS	
Voltage, frequency	208/230 V, 60 Hz
Max amp usage, power rating	20 A – 3850 W
CERTIFICATIONS & WARRANTY	
Certification	UL
Warranty	2 years parts and labor
ACCESSORIES	
	Installation with side trim panel TR30 PRO SO.
NOTES	
	This oven is supplied with metal conduit, no plug

**PROS030X
30 CONVECTION SPEED OVEN**

Oven type	combi microwave
Broiler type	electric
Oven functions	
Oven volume	1.34 ft ³
Oven controls	knobs and touch LED display
Inner oven door	double glass
Cooling fan	•
Auto cooking modes	5 preset
Oven handle	solid metal
Oven door finishing	stainless steel
Cavity finishing	stainless steel
Convection system	European ring heating element
Oven levels	2
Glide shelves	–
Wire shelves	–
Tray	1 glass turntable
Grill trivet for trays	1
Oven light	single
ELECTRICAL REQUIREMENTS	
Voltage, frequency	208/240 V, 60Hz
Max amp usage, power rating	15 A - 3300 W
CERTIFICATIONS & WARRANTY	
Certification	cETLus
Warranty	2 years parts and labor
ACCESSORIES	
NOTES	
	This oven is supplied with metal conduit, no plug

**PROCS30X
30 CONVECTION STEAM OVEN**

Oven type	combination electric convection and broiler with steam
Broiler type	electric
Oven functions	
Oven volume	1.34 ft ³
Oven controls	knobs and touch LED display
Inner oven door	double glass
Cooling fan	•
Auto cooking modes	–
Oven handle	solid metal
Oven door finishing	stainless steel
Cavity finishing	stainless steel
Convection system	European ring heating element
Oven levels	2
Glide shelves	–
Wire shelves	–
Tray	1 stainless steel 40mm deep
Grill trivet for trays	1
Oven light	single
ELECTRICAL REQUIREMENTS	
Voltage, frequency	208/240 V, 60Hz
Max amp usage, power rating	15 A - 3300 W
CERTIFICATIONS & WARRANTY	
Certification	cETLus
Warranty	2 years parts and labor
ACCESSORIES	
NOTES	
	This oven is supplied with metal conduit, no plug



**MO 30 STANE
30 MICROWAVE OVEN**

MICROWAVES	
Power levels	10
Clock/Timer	•
Cook time function	•
Sensor reheat, defrost, cook	•
Preset cooking modes function	•
Multiple sequence cooking	4
Child lock	•
Keep warm function	•
Setup/Help	•
OVEN CAVITY	
Oven volume	2 ft ³
Cavity finishing	white
Turntable	Ø 16"
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	10 A – 1100 W
CERTIFICATIONS & WARRANTY	
Certification	UL
Warranty	2 years parts and labor
ACCESSORIES	
	Installation with frame FR30 PRO X or high frame FRH30 PRO X.

**KO 30 PRO X
30 OVER THE RANGE MICROWAVE**

Oven type	combi microwave
Broiler type	electric
Oven functions	
Oven volume	2 ft ³
Oven controls	knobs and touch LED display
Inner oven door	double glass
Cooling fan	•
Auto cooking modes	5 preset
Oven handle	solid metal
Oven door finishing	black enamel
Cavity finishing	black enamel
Convection system	European ring heating element
Oven levels	2
Glide shelves	–
Wire shelves	–
Tray	1 glass turntable
Grill trivet for trays	1
Oven light	single
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	10 A – 1000 W
CERTIFICATIONS & WARRANTY	
Certification	UL
Warranty	2 years parts and labor
ACCESSORIES	
	Installation with frame FR30 PRO X or high frame FRH30 PRO X.







SPECIALTY OVENS MASTER SERIES









MAS030X
30 CONVECTION SPEED OVEN

MASC30X
30 CONVECTION STEAM OVEN

OVEN CAVITY

Oven type	combi microwave
Broiler type	electric
Oven functions	     
Oven volume	1.34 ft ³
Oven controls	knobs and touch LED display
Inner oven door	double glass
Cooling fan	yes
Auto cooking modes	5 preset
Oven handle	solid metal
Oven door finishing	stainless steel
Cavity finishing	stainless steel
Convection system	European ring heating element
Oven levels	2
Glide shelves	-
Wire shelves	-
Tray	1 glass turntable
Grill trivet for trays	1
Oven light	single

Oven type	combination electric convection and broiler with steam
Broiler type	electric
Oven functions	     
Oven volume	1.34 ft ³
Oven controls	knobs and touch LED display
Inner oven door	double glass
Cooling fan	yes
Auto cooking modes	-
Oven handle	solid metal
Oven door finishing	stainless steel
Cavity finishing	stainless steel
Convection system	European ring heating element
Oven levels	2
Glide shelves	-
Wire shelves	-
Tray	1 stainless steel 40mm deep
Grill trivet for trays	single

ELECTRICAL REQUIREMENTS

Voltage, frequency	208/240 V, 60Hz
Max amp usage, power rating	15 A - 3300 W

Voltage, frequency	208/240 V, 60Hz
Max amp usage, power rating	15 A - 3300 W

CERTIFICATIONS & WARRANTY

Certification	cETLus
Warranty	2 years parts and labor

Certification	cETLus
Warranty	2 years parts and labor

WARMING DRAWERS PROFESSIONAL AND MASTER SERIES



PRO WD30 X
30 WARMING DRAWER

MAS WD30 X
30 WARMING DRAWER

FEATURES

design	stainless steel	stainless steel
handle	professional handle	master handle
controls	soft close operation	soft close operation
equipment	lateral convection, thermostat light, glass bottom	lateral convection, thermostat light, glass bottom
loading capacity	66 lb	66 lb
max temperature	185° F	185° F

RANGETOPS AND COOKTOPS PROFESSIONAL SERIES



**CB48 6G 00 X
48 RANGETOP 6-BURNER
AND GRIDDLE**

WORKTOP			
Gas zones	6	6	5
Burners type	brass	brass	brass
Griddle	electric	–	–
Worktop design	stainless steel squared	stainless steel squared	stainless steel squared
Worktop control	knobs	knobs	knobs
Knobs	solid metal	solid metal	solid metal
Grates	cast iron	cast iron	cast iron
Backguard	•	•	•
Thermocouple safety device	•	•	•
One hand ignition	•	•	•
Wok adapter	•	•	•
Simmer ring	•	•	•
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6,500 Btu/h	6,500 Btu/h	6,500 Btu/h
Auxiliary	3,400 Btu/h	3,400 Btu/h	3,400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
Griddle	1100 W		
Griddle dual control	–		
Griddle drip tray	•		
ELECTRICAL REQUIREMENTS			
Voltage, frequency	120 V, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	10 A – 1080 W	0,1 A – 10 W	0,1 A – 10 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor



**DB36 6 00 X
36 DROP-IN COOKTOP 6-BURNER**

**QB36 6 00 X
36 DROP-IN LOW EDGE COOKTOP
6-BURNER**

**QB36 5 00 X
36 DROP-IN LOW EDGE COOKTOP
5-BURNER**

WORKTOP			
Gas zones	6	6	5
Burners type	brass	brass	brass
Griddle	–	–	–
Worktop design	stainless steel squared	stainless steel low edge	stainless steel low edge
Worktop control	knobs	knobs	knobs
Knobs	solid metal	solid metal	solid metal
Grates	cast iron	cast iron	cast iron
Backguard	–	–	–
Thermocouple safety device	•	•	•
One hand ignition	•	•	•
Wok adapter	•	•	•
Simmer ring	•	•	•
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6,500 Btu/h	6,500 Btu/h	6,500 Btu/h
Auxiliary	3,400 Btu/h	3,400 Btu/h	3,400 Btu/h
Simmer rate	750 Btu/h	750 Btu/h	750 Btu/h
ELECTRICAL REQUIREMENTS			
Voltage, frequency	120 V, 60 Hz	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	0,1 A – 10 W	0,1 A – 10 W	0,1 A – 10 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor



Q36 5 00 X
36 DROP-IN LOW EDGE COOKTOP
5-BURNER

QB30 4 00 X
30 DROP-IN LOW EDGE COOKTOP
4-BURNER

Q30 4 00 X
30 DROP-IN LOW EDGE COOKTOP
4-BURNER

WORKTOP	
Gas zones	5
Burners type	aluminum
Griddle	-
Worktop design	stainless steel low edge
Worktop control	knobs
Knobs	soft touch
Grates	cast iron
Backguard	-
Thermocouple safety device	•
One hand ignition	•
Wok adapter	•
Simmer ring	•
COOKING ZONES	
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	0,1 A – 10 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor

Gas zones	4
Burners type	brass
Griddle	-
Worktop design	stainless steel low edge
Worktop control	knobs
Knobs	solid metal
Grates	cast iron
Backguard	-
Thermocouple safety device	•
One hand ignition	•
Wok adapter	•
Simmer ring	•
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	0,1 A – 10 W
Certification	CSA
Warranty	2 years parts and labor

Gas zones	4
Burners type	aluminum
Griddle	-
Worktop design	stainless steel low edge
Worktop control	knobs
Knobs	soft touch
Grates	cast iron
Backguard	-
Thermocouple safety device	•
One hand ignition	•
Wok adapter	•
Simmer ring	•
Dual wok	750 – 18,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	750 Btu/h
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	0,1 A – 10 W
Certification	CSA
Warranty	2 years parts and labor



V36 5 00 X
36 COOKTOP 5-BURNER

V24 4 00 X
24 COOKTOP 4-BURNER

WORKTOP	
Gas zones	5
Burners type	aluminum
Griddle	-
Worktop design	stainless steel stamped
Worktop control	knobs
Knobs	soft touch
Grates	cast iron
Backguard	-
Thermocouple safety device	•
One hand ignition	•
Wok adapter	•
Simmer ring	•
COOKING ZONES	
Wok	13,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	-
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	0,1 A – 10 W
CERTIFICATIONS & WARRANTY	
Certification	CSA
Warranty	2 years parts and labor

Gas zones	4
Burners type	aluminum
Griddle	-
Worktop design	stainless steel stamped
Worktop control	knobs
Knobs	soft touch
Grates	cast iron
Backguard	-
Thermocouple safety device	•
One hand ignition	•
Wok adapter	•
Simmer ring	•
Wok	13,000 Btu/h
Rapid	11,000 Btu/h
Semi-rapid	6,500 Btu/h
Auxiliary	3,400 Btu/h
Simmer rate	-
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	0,1 A – 10 W
Certification	CSA
Warranty	2 years parts and labor



**P30 4 CER NE
30 CERAMIC COOKTOP**

**P24 4 CER NE
24 CERAMIC COOKTOP**

WORKTOP			
Radiant heating zones	4	4	
Worktop design	ceramic glass and metal trim	ceramic glass and metal trim	
Worktop control	knobs	knobs	
Knobs	soft touch	soft touch	
COOKING ZONES			
Back right	Ø 7" – 1800 W	Ø 6" – 1200 W	
Front right	Ø 6" – 1200 W	Ø 7" – 1800 W	
Back left	Ø 6" – 1200 W	Ø 7" – 1800 W	
Front left	Ø 5" – 1100 W	Ø 6" – 1200 W	
Front left extensible	Ø 9" – 2500 W		
ELECTRICAL REQUIREMENTS			
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz	
Max amp usage, power rating	24 A – 28 A, 5030 W – 6700 W	22 A – 25 A, 4500 W – 6000 W	
CERTIFICATIONS & WARRANTY			
Certification	CSA – UL	CSA – UL	
Warranty	2 years parts and labor	2 years parts and labor	



**PM36 5 00 X
36 SEGMENTED COOKTOP 5-BURNER**

**PM36 5 S0 X
36 SEGMENTED COOKTOP 5-BURNER**

**PM36 3 0G X
36 SEGMENTED COOKTOP 3-BURNER
AND GRIDDLE**

WORKTOP							
Gas zones	5	5		3			
Burners type	brass	brass		brass			
Griddle	–	–		1			
Induction zones	–	–		–			
Worktop design	stainless steel low edge	stainless steel low edge		stainless steel low edge			
Worktop control	knobs	knobs		knobs			
Knobs	solid metal	solid metal		solid metal			
Grates	cast iron	cast iron		cast iron			
Backguard	–	–		–			
Thermocouple safety device	•	•		•			
One hand ignition	•	•		•			
Wok adapter	•	•		•			
Simmer ring	–	–		–			
COOKING ZONES							
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h		750 – 18,000 Btu/h			
Rapid	11,000 Btu/h	11,000 Btu/h		11,000 Btu/h			
Semi-rapid	6,500 Btu/h	6,500 Btu/h		6,500 Btu/h			
Auxiliary	–	–		–			
Simmer rate	750 Btu/h	750 Btu/h		750 Btu/h			
Griddle	–	–		800 W			
Griddle dual control	–	–		•			
ELECTRICAL REQUIREMENTS							
Voltage, frequency	120 V, 60 Hz	120 V, 60 Hz		120 V, 60 Hz			
Max amp usage, power rating	0,1 A – 10 W	0,1 A – 10 W		10 A – 800 W			
CERTIFICATIONS & WARRANTY							
Certification	CSA	CSA		CSA			
Warranty	2 years parts and labor	2 years parts and labor		2 years parts and labor			



**PM36 3 IG X
36 COOKTOP 3-BURNER AND
2 INDUCTION ZONES**

**PM36 1 IG X
36 COOKTOP 1-BURNER, 2 INDUCTION
ZONES AND GRIDDLE**

**PM36 0 IG X
36 COOKTOP 5 INDUCTION ZONES**

WORKTOP			
Gas zones	3	1	–
Burners type	brass	brass	–
Griddle	–	1	–
Induction zones	2	2	5
Worktop design	stainless steel low edge	stainless steel low edge	stainless steel low edge
Worktop control	knobs	knobs	knobs
Knobs	solid metal	solid metal	solid metal
Grates	cast iron	cast iron	–
Backguard	–	–	–
Thermocouple safety device	•	•	–
One hand ignition	•	•	–
Wok adapter	•	•	–
Simmer ring	–	–	–
COOKING ZONES			
Dual wok	750 – 18,000 Btu/h	750 – 18,000 Btu/h	–
Rapid	11,000 Btu/h	–	–
Semi-rapid	6,500 Btu/h	–	–
Auxiliary	–	–	–
Simmer rate	750 Btu/h	750 Btu/h	–
Griddle	–	800 W	–
Griddle dual control	–	•	–
Griddle drip tray	–	–	–
Center	–	–	Ø 10¼" – 3000 W
Back center	–	–	–
Front center	–	–	–
Back right	Ø 5½" – 1800 W	Ø 5½" – 1800 W	Ø 5½" – 1800 W
Front right	Ø 5½" – 1800 W	Ø 5½" – 1800 W	Ø 5½" – 1800 W
Back left	–	–	Ø 5½" – 1800 W
Front left	–	–	Ø 5½" – 1800 W
Front left extensible	–	–	–
Residual heat indicator	•	•	•
ELECTRICAL REQUIREMENTS			
Voltage, frequency	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz	120/208 Vac – 120/240 Vac, 60 Hz
Max amp usage, power rating	13.5 A – 15.5 A, 2800 W – 3700 W	20.2 A – 22.2 A, 3600 W – 4500 W	40 A – 45.8 A, 8300 W – 11,000 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor



**PM24 4 00 X
24 SEGMENTED COOKTOP 4-BURNER**

**PMB24 3 00 X
24 SEGMENTED COOKTOP 3-BURNER**

WORKTOP		
Gas zones	4	3
Burners type	aluminum	brass
Griddle	–	–
Induction zones	–	–
Worktop design	stainless steel low edge	stainless steel low edge
Worktop control	knobs	knobs
Knobs	solid metal	solid metal
Grates	cast iron	cast iron
Backguard	–	–
Thermocouple safety device	•	•
One hand ignition	•	•
Wok adapter	•	•
Simmer ring	–	–
COOKING ZONES		
Dual wok	–	750 – 18,000 Btu/h
Rapid	11,000 Btu/h	11,000 Btu/h
Semi-rapid	6,500 Btu/h	6,500 Btu/h
Auxiliary	3,400 Btu/h	–
Simmer rate	–	750 Btu/h
Griddle	–	–
Griddle dual control	–	–
ELECTRICAL REQUIREMENTS		
Voltage, frequency	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	0,1 A – 10 W	0,1 A – 10 W
CERTIFICATIONS & WARRANTY		
Certification	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor

RANGETOPS AND COOKTOPS MASTER SERIES



CB48M 6G 00 X
48 RANGETOP 6 BURNERS
AND GRIDDLE

WORKTOP			
Gas zones	6	6	5
Burners type	brass	brass	brass
Griddle	electric	–	–
Design Worktop	stainless steel squared	stainless steel squared	stainless steel squared
Worktop control	soft touch round knobs	soft touch round knobs	soft touch round knobs
Grates	cast iron	cast iron	cast iron
Backguard	•	•	•
Thermocouple safety device	•	•	•
One hand ignition	•	•	•
Wok adapter	•	•	•
Simmer ring	•	•	•
COOKING ZONES			
Dual Wok	(1) 750-18000 btu/h	(1) 750-18000 btu/h	(1) 750-18000 btu/h
Rapid	(1) 11000 btu/h	(1) 11000 btu/h	(1) 11000 btu/h
Semi-rapid	(3) 6500 btu/h	(3) 6500 btu/h	(2) 6500 btu/h
Auxiliary	(1) 3400 btu/h	(1) 3400 btu/h	(1) 3400 btu/h
Simmer rate	750 btu/h	750 btu/h	750 btu/h
Griddle	1100 W	–	–
Griddle dual control	•	–	–
Griddle drip tray	•	–	–
ELECTRICAL REQUIREMENTS			
Voltage, frequency	120v 60Hz	120v 60Hz	120v 60Hz
Max amp usage, power rating	10 A - 1100 W	0,1 A - 10 W	0,1 A - 10 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor

CB36M 6 00 X
36 RANGETOP 6 BURNERS
AND GRIDDLE

CB36M 5 00 X
36 RANGETOP 5 BURNERS
AND GRIDDLE



QB36M 6 00 X
36 DROP-IN LOW PROFILE 6 BURNERS

QB36M 5 00 X
36 DROP-IN LOW PROFILE 5 BURNERS

Q36M 5 00 X
36 DROP-IN LOW PROFILE 5 BURNERS

WORKTOP			
Gas zones	6	5	5
Burners type	brass	brass	aluminum
Griddle	–	–	–
Design Worktop	stainless steel squared	stainless steel squared	stainless steel squared
Worktop control	soft touch round knobs	soft touch round knobs	soft touch round knobs
Grates	cast iron	cast iron	cast iron
Backguard	•	•	•
Thermocouple safety device	•	•	•
One hand ignition	•	•	•
Wok adapter	•	•	•
Simmer ring	•	•	•
COOKING ZONES			
Dual Wok	(1) 750-18000 btu/h	(1) 750-18000 btu/h	(1) 750-18000 btu/h
Rapid	(1) 11000 btu/h	(1) 11000 btu/h	(1) 11000 btu/h
Semi-rapid	(3) 6500 btu/h	(2) 6500 btu/h	(2) 6500 btu/h
Auxiliary	(1) 3400 btu/h	(1) 3400 btu/h	(1) 3400 btu/h
Simmer rate	750 btu/h	750 btu/h	750 btu/h
Griddle	–	–	–
Griddle dual control	–	–	–
Griddle drip tray	–	–	–
ELECTRICAL REQUIREMENTS			
Voltage, frequency	120v 60Hz	120v 60Hz	120v 60Hz
Max amp usage, power rating	0,1 A - 10 W	0,1 A - 10 W	0,1 A - 10 W
CERTIFICATIONS & WARRANTY			
Certification	CSA	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor	2 years parts and labor



QB30M 4 00 X
30 DROP-IN LOW PROFILE 4 BURNERS

Q30M 4 00 X
30 DROP-IN LOW PROFILE 4 BURNERS

WORKTOP		
Gas zones	4	4
Burners type	brass	aluminum
Griddle	electric	-
Design Worktop	stainless steel squared	stainless steel squared
Worktop control	soft touch round knobs	soft touch round knobs
Grates	cast iron	cast iron
Backguard	•	•
Thermocouple safety device	•	•
One hand ignition	•	•
Wok adapter	•	•
Simmer ring	•	•
COOKING ZONES		
Dual Wok	(1) 750-18000 btu/h	(1) 750-18000 btu/h
Rapid	(1) 11000 btu/h	(1) 11000 btu/h
Semi-rapid	(1) 6500 btu/h	(1) 6500 btu/h
Auxiliary	(1) 3400 btu/h	(1) 3400 btu/h
Simmer rate	750 btu/h	750 btu/h
Griddle	-	-
Griddle dual control	-	-
Griddle drip tray	-	-
ELECTRICAL REQUIREMENTS		
Voltage, frequency	120v 60Hz	120v 60Hz
Max amp usage, power rating	0,1 A - 10 W	0,1 A - 10 W
CERTIFICATIONS & WARRANTY		
Certification	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor

COOKTOPS
DESIGN SERIES



P36 I ME
36 5 INDUCTION ZONES COOKTOP

P30 I ME
30 4 INDUCTION ZONES COOKTOP

WORKTOP		
Induction zones	5	4
Design Worktop	bevelled ceramic glass	bevelled ceramic glass
Worktop control	touch	touch
Minute timer	general and zone specific	general and zone specific
COOKING ZONES		
Center	Ø 7" - 1800 W (booster 2800 W) Ø 11" - 2640 W (booster 3600 W)	
Back right	Ø 8" - 2700 W (booster 3600 W)	Ø 7" - 1800 W (booster 2800 W)
Front right	Ø 6" - 1200 W (booster 1400 W)	Ø 6" - 1200 W (booster 1400 W)
Back left	Ø 8" - 2200 W (booster 3000 W)	Ø 8" - 2200 W (booster 3000 W)
Front left	Ø 6" - 1200 W (booster 1400 W)	Ø 6" - 1200 W (booster 1400 W)
Residual Heat indicator	•	•
TECHNICAL SPECIFICATIONS		
Voltage, frequency	208/240 V , 60 Hz	208/240 V , 60 Hz
Max amp usage, power rating	46,6 A - 9,7 Kw / 45 A - 10,8 Kw	29,8 A - 6,2 Kw / 30 A - 7,2 Kw
CERTIFICATIONS & WARRANTY		
Certification	CSA	CSA
Warranty	2 years parts and labor	2 year parts and labor

**VENTILATION
PROFESSIONAL
SERIES**



**KU48 PRO 2X/14
48 UNDERMOUNT CANOPY HOOD,
2 MOTOR**

**KU36 PRO 2X/14
36 UNDERMOUNT CANOPY HOOD,
2 MOTOR**

**KU48 PRO 1X/14
48 UNDERMOUNT CANOPY HOOD,
1 MOTOR**

VENTILATION	
Hood finishing	stainless steel
Motor	2
Speed	3
Hood control	electronic with buttons
Halogen lights	4
Filters	baffle stainless steel
Max extraction power	2x600 CFM
Noise	59 dBA
Front bar	-
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	6.6 A – 800 W
CERTIFICATIONS & WARRANTY	
Certification	cETLus
Warranty	2 years parts and labor
NOTES	

All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers.
Medium duct cover (item 901263) and full-width duct cover (item 901261), air bracket (item 901264).
Available recirculation kit (item 901394x2)

All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable medium- and full-width duct covers.
Medium duct cover (item 901263) and full-width duct cover (item 901265), air bracket (item 901264).
Available recirculation kit (item 901394x2)

All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable narrow and full-width duct covers.
Recirculation kit (item 901394) can be installed in combination with the narrow duct cover (item 901262).
Full-width duct cover (item 901261).
Narrow duct cover for ceiling height 8-10' (item 901281) is available.



**KU36 PRO 1X/14
36 UNDERMOUNT CANOPY HOOD,
1 MOTOR**

**KU30 PRO 1X/14
30 UNDERMOUNT CANOPY HOOD,
1 MOTOR**

**KU24 PRO 1X/14
24 UNDERMOUNT CANOPY HOOD,
1 MOTOR**

VENTILATION	
Hood finishing	stainless steel
Motor	1
Speed	3
Hood control	electronic with buttons
Halogen lights	2
Filters	aluminum mesh
Max extraction power	600 CFM
Noise	59 dBA
Front bar	-
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	3.3 A – 400 W
CERTIFICATIONS & WARRANTY	
Certification	cETLus
Warranty	2 years parts and labor
OPTIONALS	
European baffle filters available	
NOTES	

All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable narrow and full-width duct covers.
Recirculation kit (item 901394) can be installed in combination with the narrow duct cover (item 901262).
Full-width duct cover (item 901265).
Narrow duct cover for ceiling height 8-10' (item 901281) is available.

All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable narrow and full-width duct covers.
Recirculation kit (item 901394) can be installed in combination with the narrow duct cover (item 901262).
Full-width duct cover (item 901266).
Narrow duct cover for ceiling height 8-10' (item 901281) is available.

All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable narrow duct covers.
Recirculation kit (item 901394) can be installed in combination with the narrow duct cover (item 901262).
Narrow duct cover for ceiling height 8-10' (item 901281) is available.



**KU36 PRO 1 XV
36 UNDERMOUNT CANOPY HOOD,
1 MOTOR**

**KU30 PRO 1 XV
30 UNDERMOUNT CANOPY HOOD,
1 MOTOR**

**KU24PRO1XV
24 UNDERMOUNT CANOPY HOOD,
1 MOTOR**

VENTILATION	
Hood finishing	stainless steel
Motor	1
Speed	3
Hood control	slider
Halogen lights	2
Filters	aluminum mesh
Max extraction power	400 CFM
Noise	47 dBA
Front bar	-
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	3.3 A – 400 W
CERTIFICATIONS & WARRANTY	
Certification	UL
Warranty	2 years parts and labor
NOTES	

All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable narrow duct cover (item 901262), medium duct cover (item 901263) and full-width duct cover (item 901265).
Narrow duct cover for ceiling height 8-10' (item 901281) is available.
Available recirculation kit (item 901336). It includes carbon filter and stainless steel support (36").

All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable narrow duct cover (item 901262), medium duct cover (item 901263) and full-width duct cover (item 901266).
Narrow duct cover for ceiling height 8-10' (item 901281) is available.
Available recirculation kit (item 901335). It includes carbon filter and stainless steel support (30").

All KU hoods can be installed under 12" deep wall cabinets or with the optional height-adjustable narrow duct cover (item 901262), medium duct cover (item 901263) and full-width duct cover (item 901266).
Narrow duct cover for ceiling height 8-10' (item 901281) is available.
Available recirculation kit (item 901394). It includes carbon filter and stainless steel support (24").



**KIN46PROX
46 BAFFLE INSERT HOOD**

**KIN36 PRO X
36 BAFFLE INSERT HOOD**

**KIN30 PRO X
30 BAFFLE INSERT HOOD**

VENTILATION	
Hood finishing	stainless steel
Motor	2
Speed	3
Hood control	electronic with buttons and remote control
Halogen lights	4
Filters	baffle stainless steel
Max extraction power	2x600 CFM
Noise	53 dBA
Front bar	-
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	6.6 A – 800 W
CERTIFICATIONS & WARRANTY	
Certification	cETLus
Warranty	2 years parts and labor
NOTES	

The hood comes with Air Bracket included on board.
Available recirculation kit (item 901397x2)

The hood comes with Air Bracket included on board.
Available recirculation kit (item 901397x2)

Available recirculation kit (item 901397)

VENTILATION DESIGN SERIES



**KG48 CONX
48 HOOD, 1 MOTOR**

**KG36 CONX
36 HOOD, 1 MOTOR**

VENTILATION	
Hood finishing	stainless steel finishing and black glass
Motor	1
Speed	3
Hood control	touch
Halogen lights	2
Filters	baffle
Max extraction power	600 CFM
Noise	54 dBA
Front bar	-
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	3.3 A – 400 W
CERTIFICATIONS & WARRANTY	
Certification	cETLus
Warranty	2 years parts and labor
OPTIONALS	
	Recirculation kit (item 901271)
NOTES	
	Duct cover included.



**K48 CON X/14
WALLMOUNT HOOD, 1 MOTOR**

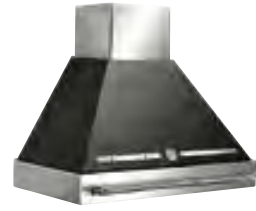
**K36 CON X/14
WALLMOUNT HOOD, 1 MOTOR**

VENTILATION	
Hood finishing	stainless steel
Motor	1
Speed	3
Hood control	electronic
Halogen lights	2
Filters	aluminum mesh
Max extraction power	600 CFM
Noise	59 dBA
Front bar	-
ELECTRICAL REQUIREMENTS	
Voltage, frequency	120 V, 60 Hz
Max amp usage, power rating	3.3 A – 400 W
CERTIFICATIONS & WARRANTY	
Certification	cETLus
Warranty	2 years parts and labor
OPTIONALS	
	Recirculation kit (item 901395)
NOTES	
	Duct cover included. Extension kit (item 901256) is available.

VENTILATION
HERITAGE SERIES



K48 HER X/14+KC48 HER NE
48 CANOPY AND BASE HOOD



K36 HER X/14 + KC36 HER NE
36 CANOPY AND BASE HOOD

VENTILATION		
Hood finishing	stainless steel and matt color	stainless steel and matt color
Motor	1	1
Speed	3	3
Hood control	electronic	electronic
Halogen lights	2	2
Filters	baffle stainless steel	baffle stainless steel
Max extraction power	600 CFM	600 CFM
Noise	59 dBA	59 dBA
Front bar	•	•
ELECTRICAL REQUIREMENTS		
Voltage, frequency	120 V, 60 Hz	120 V, 60 Hz
Max amp usage, power rating	3.3 A – 400 W	3.3 A – 400 W
CERTIFICATIONS & WARRANTY		
Certification	CSA	CSA
Warranty	2 years parts and labor	2 years parts and labor
COLOR OPTIONS		

NE VI CR
K48 HER X + KC48 HER NE
K48 HER X + KC48 HER VI
K48 HER X + KC48 HER CR

NE VI CR
K36 HER X + KC36 HER NE
K36 HER X + KC36 HER VI
K36 HER X + KC36 HER CR

NOTES		
	The Heritage Series range hood is supplied in two parts. Duct cover included. Available recirculation kit (item 901395). Extension kit (item 901256) is available.	The Heritage Series range hood is supplied in two parts. Duct cover included. Available recirculation kit (item 901395). Extension kit (item 901256) is available.

ACCESSORIES



SP48 STA X
48" BACKSPLASH
Dimensions W 48" - H 26½"



SP36 STA X
36" BACKSPLASH
Dimensions W 36" - H 26½"



SP30 STA X
30" BACKSPLASH
Dimensions W 30" - H 26½"



SP24 STA X
24" BACKSPLASH
Dimensions W 24" - H 26½"



BS48 HER X
48" BACKSPLASH
Dimensions W 48" - H 26½"



BS36 HER X
36" BACKSPLASH
Dimensions W 36" - H 26½"



901263
MEDIUM DUCT COVER FOR HOOD, 2 MOTOR
Dimensions W 22½" - H Install 9-12'



901262
NARROW DUCT COVER TALL FOR HOOD, 1 MOTOR
Dimensions W 9⅞" - H Install 9-12'



901266
30" FULL-WIDTH DUCT COVER FOR HOOD, 1 MOTOR
Dimensions W 30" - H Install 9-12'



901265
36" FULL-WIDTH DUCT COVER FOR HOOD, 1 MOTOR
Dimensions W 36" - H Install 9-12'



901261
48" FULL-WIDTH DUCT COVER FOR HOOD, 1 MOTOR
Dimensions W 48" - H Install 9-12'



901281
NARROW DUCT COVER SHORT
FOR HOOD, 1 MOTOR
Dimensions W 9⁷/₁₆" - H Install 8-10'



901256
DUCT EXTENSION KIT FOR K36CONX
AND K48CONX
Dimensions W min 30³/₄" - H max 52³/₄"
Install 9-12'



KC48 HER CR
48" HERITAGE CANOPY HOOD
Crema



KC48 HER NE
48" HERITAGE CANOPY HOOD
Nero



IRF 24 X
ISLAND BACKGUARD HEIGHT ³/₄" FOR
24" RANGE
Dimensions W 24" - H ³/₄'



IRF 30 X
ISLAND BACKGUARD HEIGHT ³/₄" FOR
30" RANGE
Dimensions W 30" - H ³/₄'



IRF 36 X
ISLAND BACKGUARD HEIGHT ³/₄" FOR
36" RANGE
Dimensions W 36" - H ³/₄'



IRF 48 X
ISLAND BACKGUARD HEIGHT ³/₄" FOR
48" RANGE
Dimensions W 48" - H ³/₄'



KC48 HER VI
48" HERITAGE CANOPY HOOD
Vino



KC36 HER CR
36" HERITAGE CANOPY HOOD
Crema



KC36 HER NE
36" HERITAGE CANOPY HOOD
Nero



KC36 HER VI
36" HERITAGE CANOPY HOOD
Vino



TKS 24 X
TOEKICK FOR 24" RANGES,
ALL SERIES
Dimensions W 24" - H Install 4"



TKS 30 X
TOEKICK FOR 30" RANGES,
ALL SERIES
Dimensions W 30" - H Install 4"



TKS 36 X
TOEKICK FOR 36" RANGES,
ALL SERIES
Dimensions W 36" - H Install 4"



TKS 48 X
TOEKICK FOR 48" RANGES,
ALL SERIES
Dimensions W 48" - H Install 4"



901365
KIT BAFFLE FILTERS FOR
KU24-36-48 PRO 1 X/14



901402
KIT ALUMINUM MESH FILTERS
FOR KU24-36 PRO 1 XV
FOR KU24-36-48 PRO 1 X/14



ST36 X / ST36 NE / ST36 BI / ST36 GI / ST36 AR / ST36 RO / ST36 VI
ST36 HER CR / ST36 HER NE / ST36 HER VI

36" SIDE TRIM
Dimensions W 30¹/₂" - H ³/₄'



901364
KIT BAFFLE FILTERS FOR K36-K48 CON X
KIT BAFFLE FILTERS FOR K36-K48 HER X

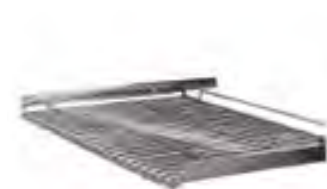
901403
KIT ALUMINUM MESH FILTERS
FOR KU30 PRO 1 X

901366
KIT BAFFLE FILTERS FOR
KU30 PRO 1 X/14

901404
KIT ALUMINUM MESH FILTERS
FOR K36-48 CON X
FOR K36-48 HER X



901351
KIT METAL KNOBS FOR Q SERIES
COOKTOP



TG
TELESCOPIC GLIDE SHELF F30



TGC
TELESCOPIC GLIDE SHELF GUIDES
FOR 30 AND 36 RANGE OVENS
ACCOMODATES STANDARD OVEN
SHELF



TGSCS36
TELESCOPIC GLIDE SHELF FOR
36 SELF-CLEAN RANGES



TGSCS30
TELESCOPIC GLIDE SHELF FOR
30 SELF-CLEAN RANGES



901272
PORCELAIN TRAY FOR RANGES AND
OVENS 30-INCH OR LARGER

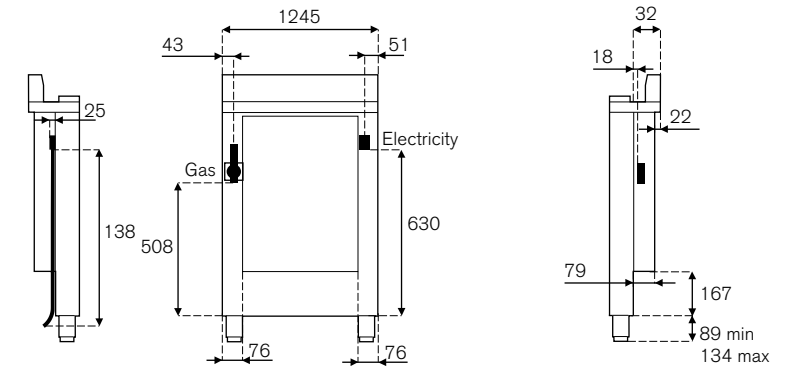
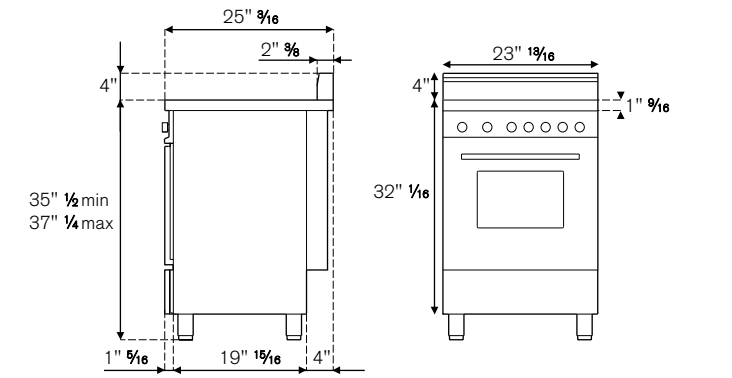
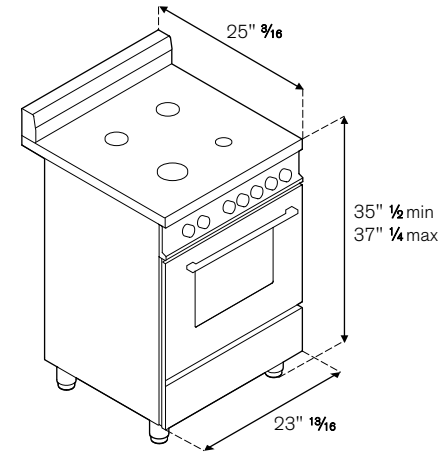
901273
GLASS TRAY FOR RANGES AND
OVENS 30-INCH OR LARGER

SG36 X
STAINLESS STEEL GRIDDLE
FOR RANGES ALL SERIES AND ALL
RANGETOPS AND DB, QB COOKTOPS

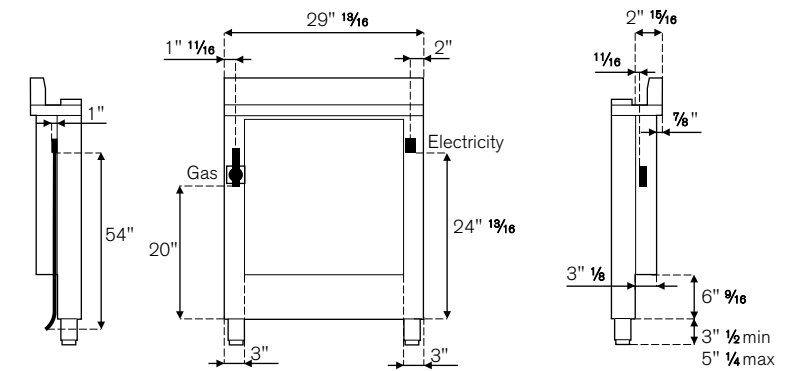
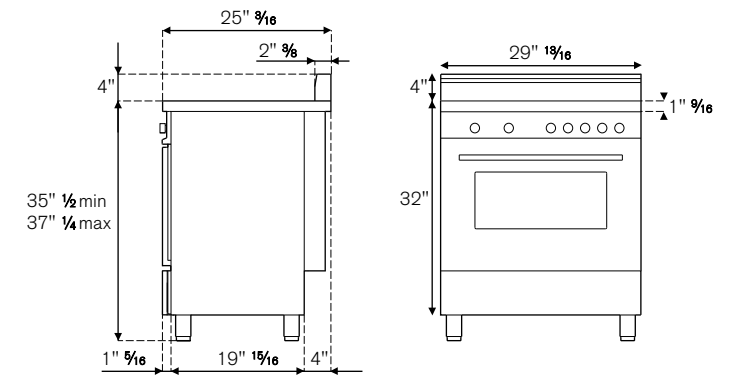
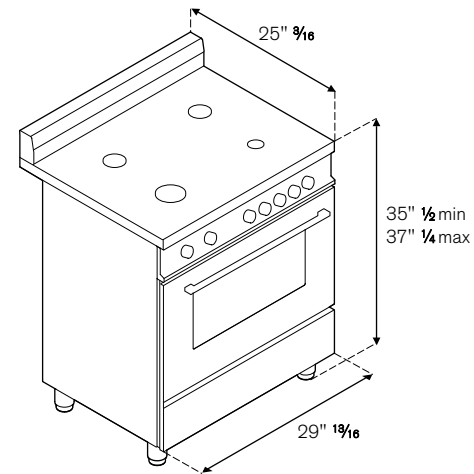
C I PAN
CAST IRON GRIDDLE PLATE
FOR ALL RANGES, RANGETOPS AND
COOKTOPS WITH GAS BURNERS

**INSTALLATION
DRAWINGS**

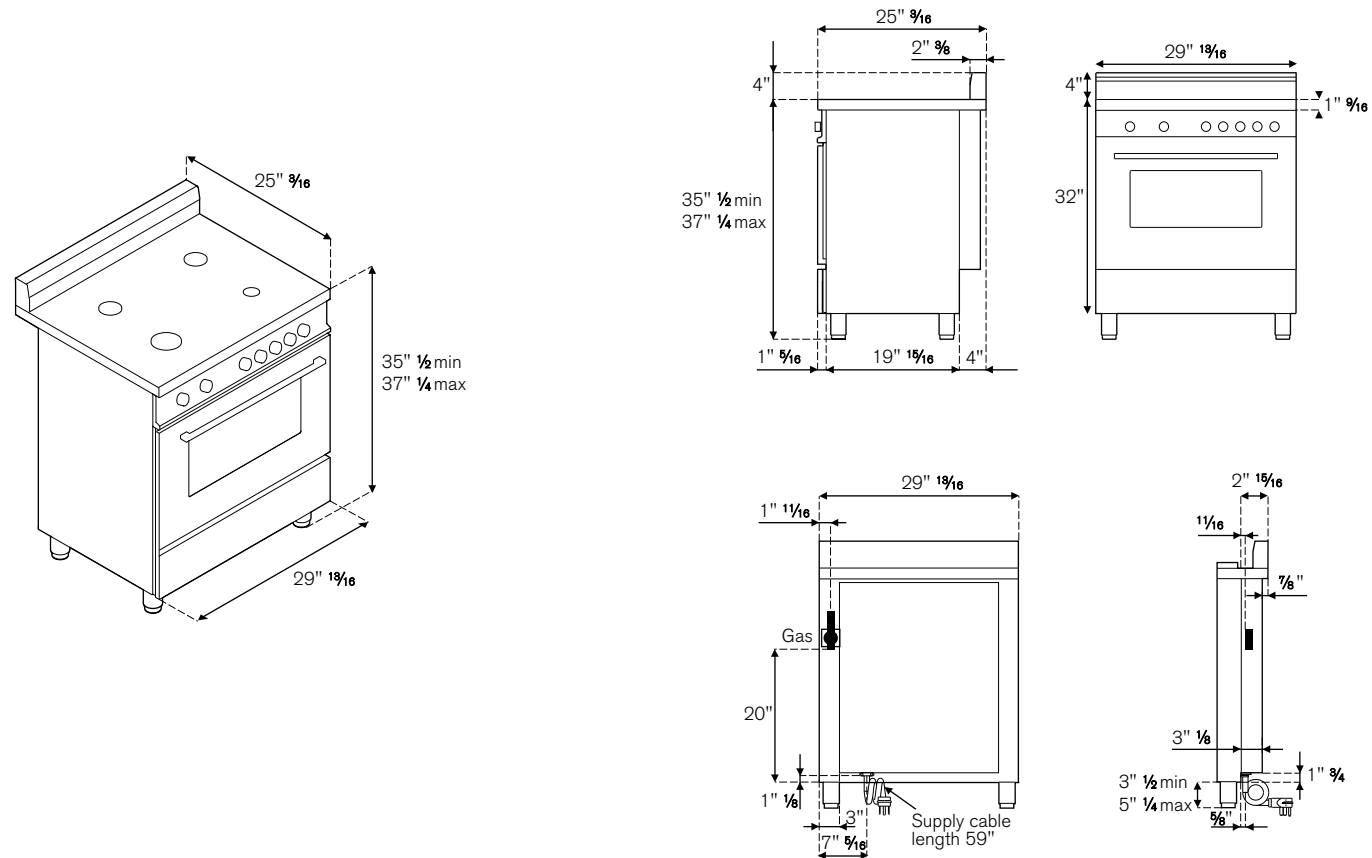
PRO24 4 GAS X



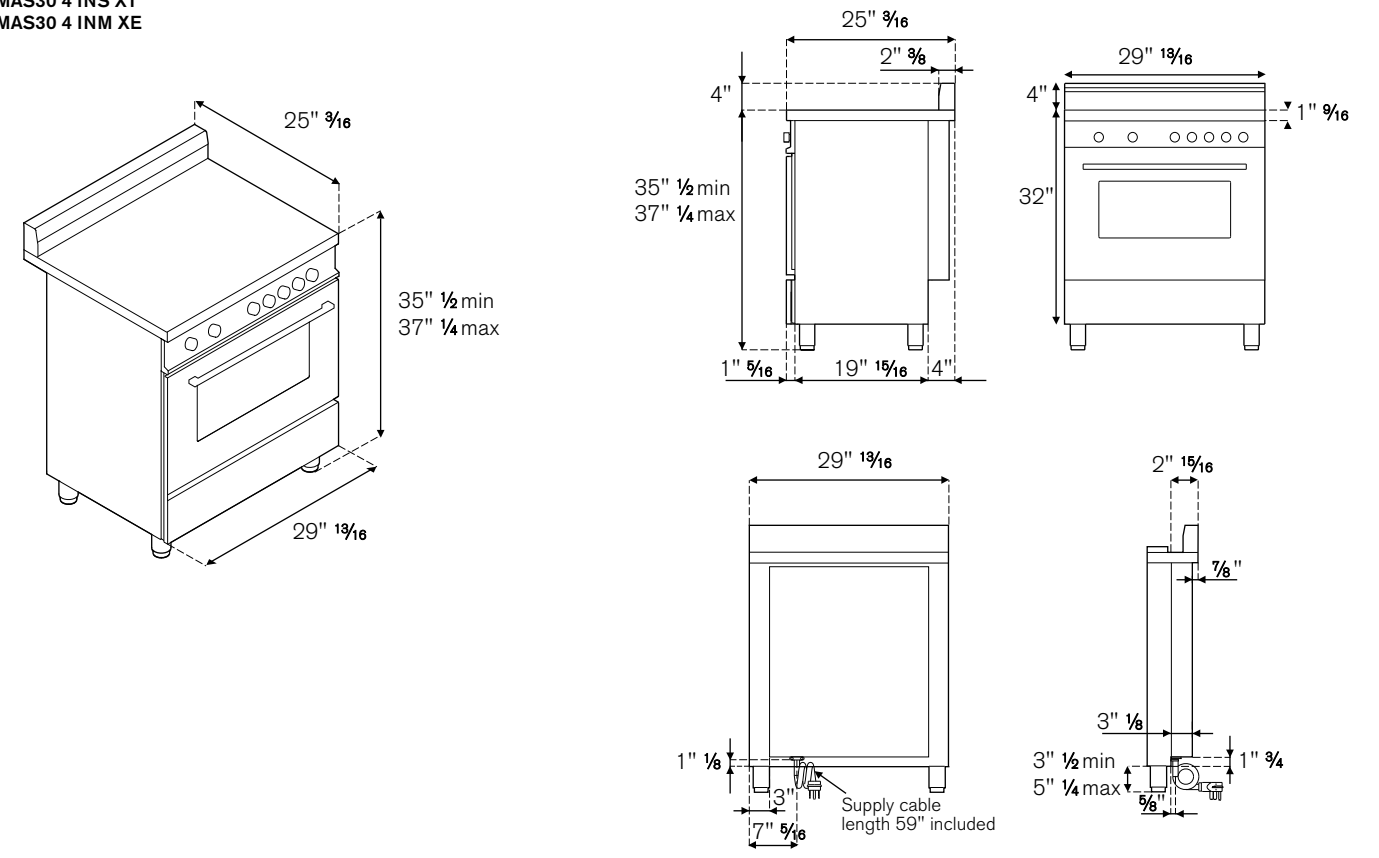
PRO30 4 GAS X
MAS30 4 GAS XT
MAS30 4 GAS XE



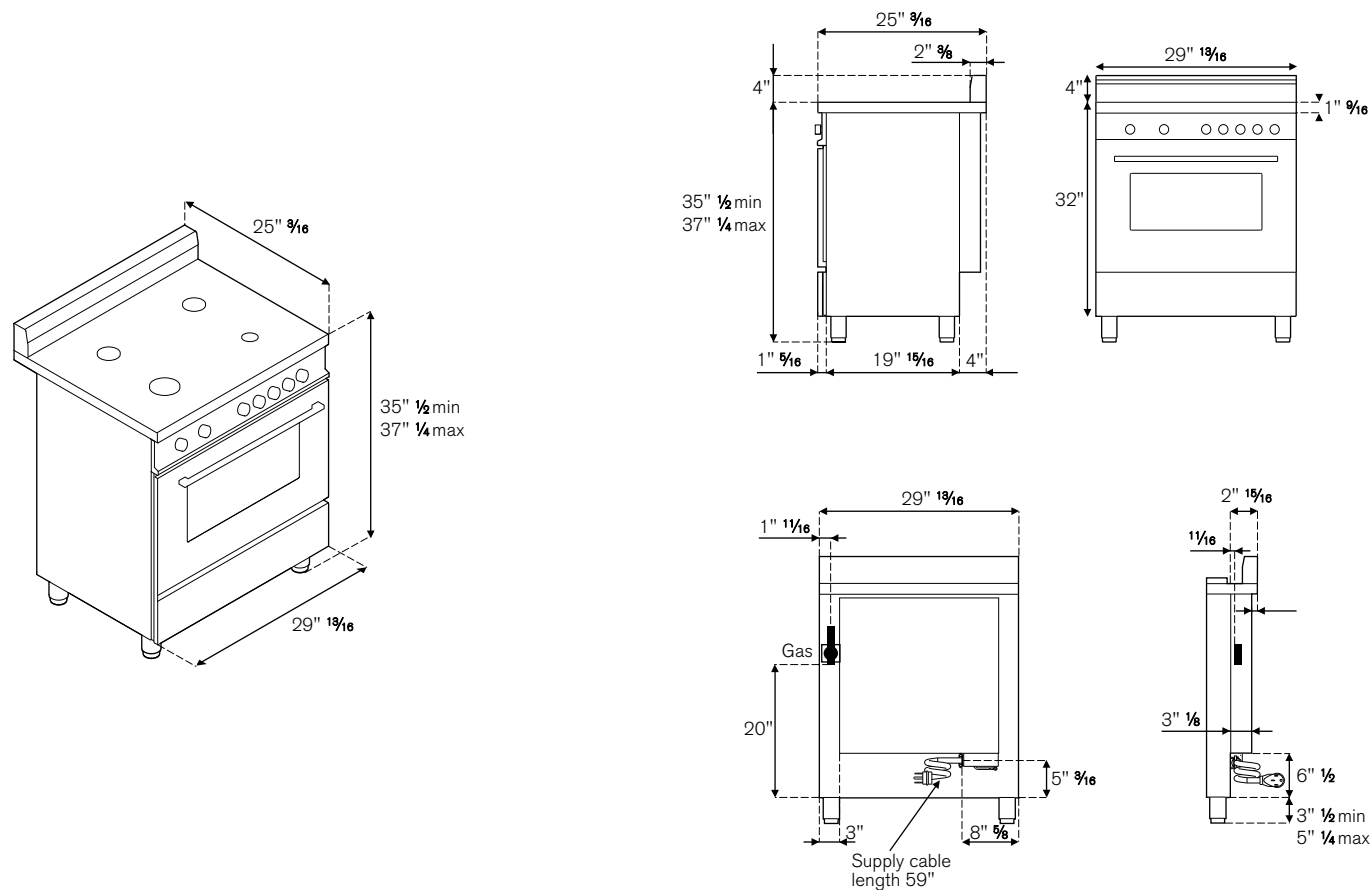
PRO30 4 DFS X
MAS30 4 DFS XT



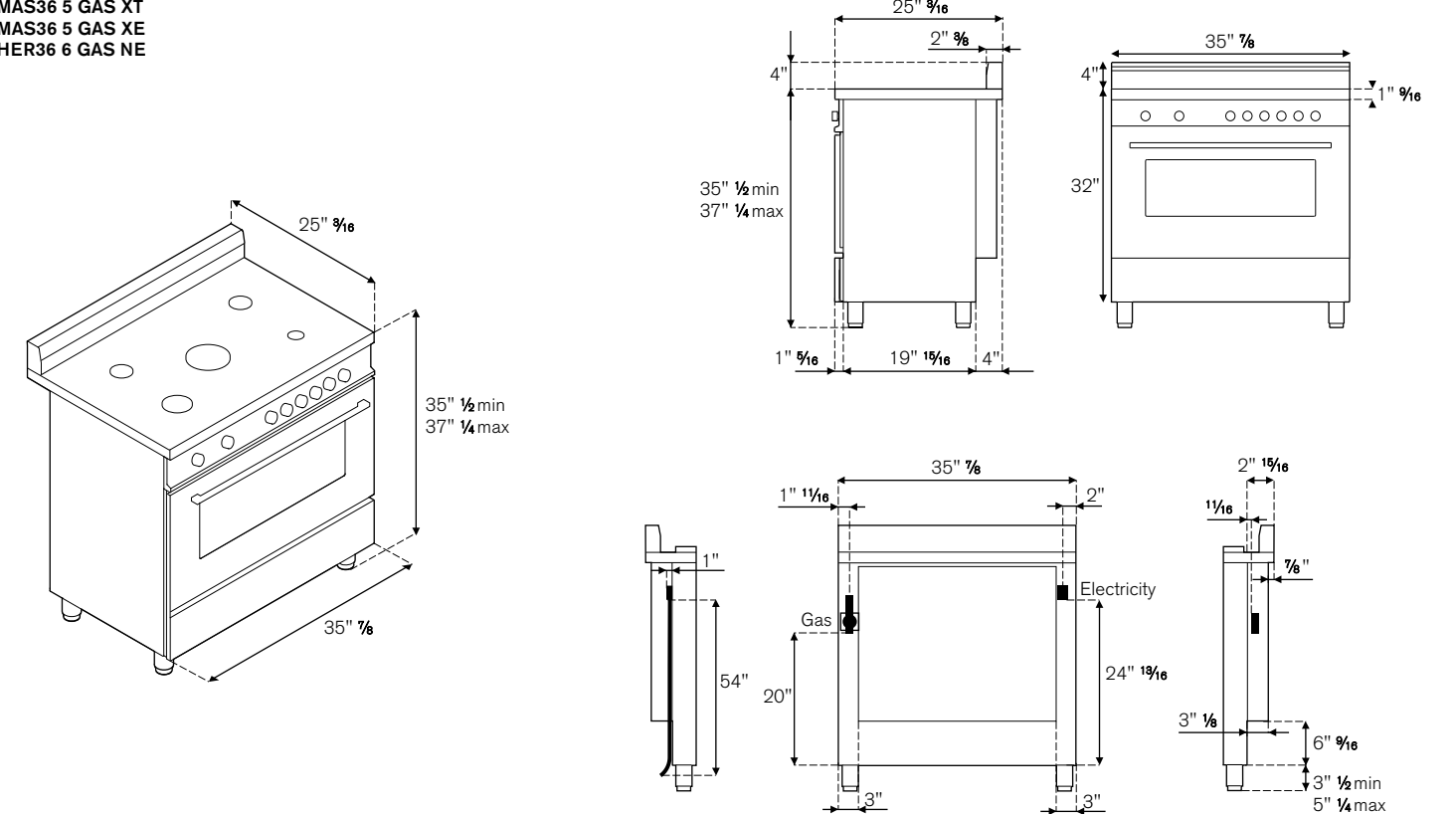
PRO30 4 INS X
PRO30 4 INM XE
MAS30 4 INS XT
MAS30 4 INM XE



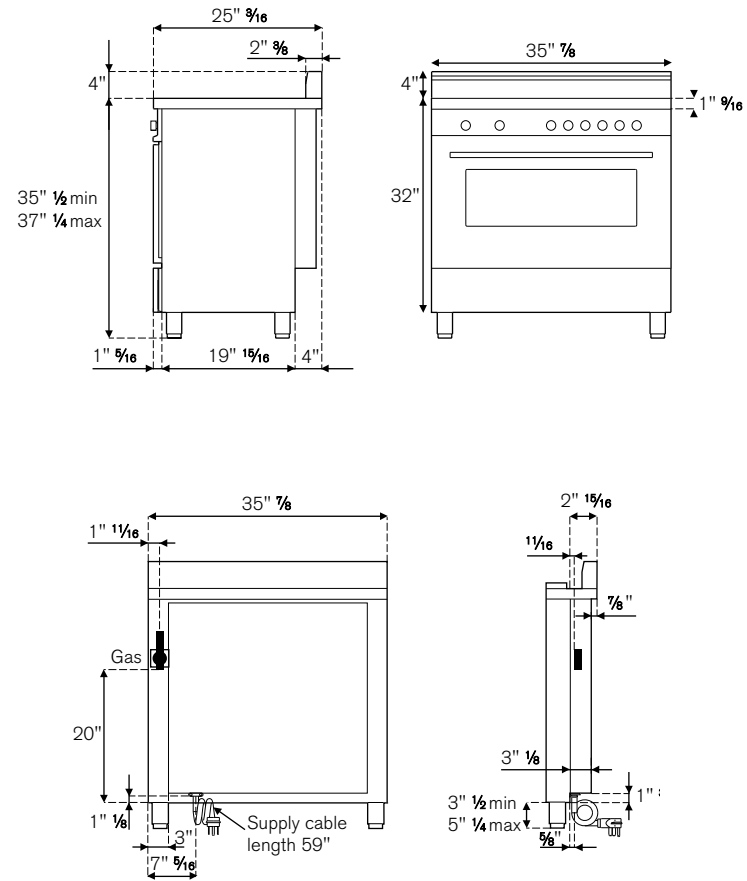
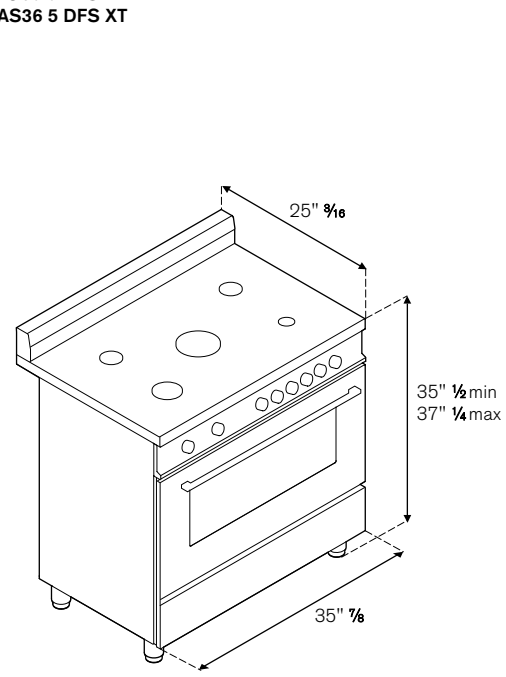
MAS30 4 DFM XE



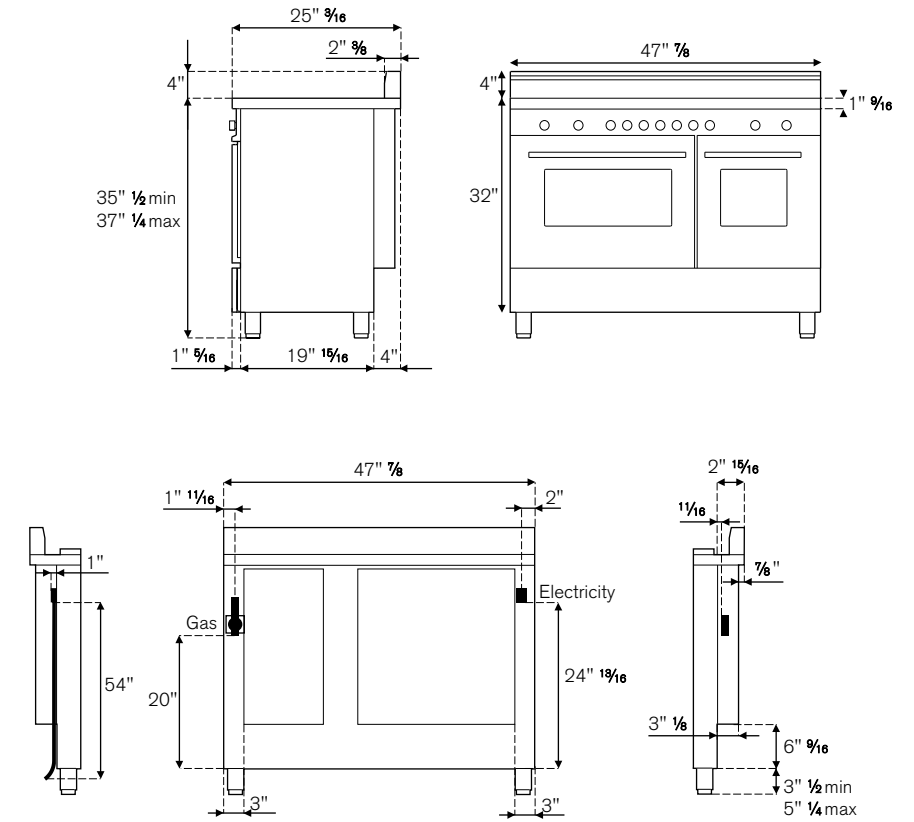
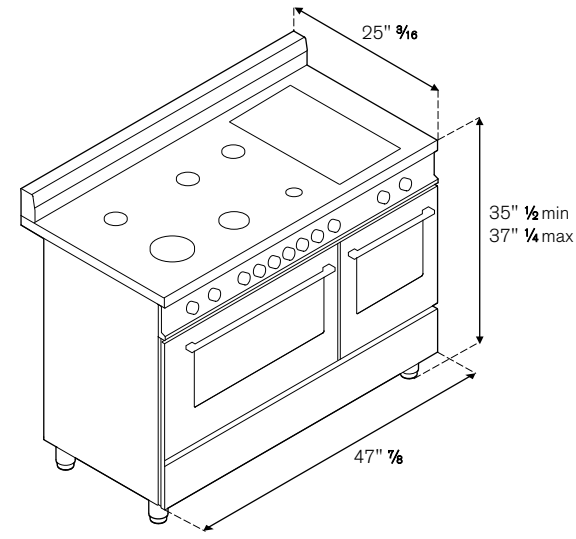
PRO36 5 GAS X
PRO36 6 GAS X
MAS36 5 GAS XT
MAS36 5 GAS XE
HER36 6 GAS NE



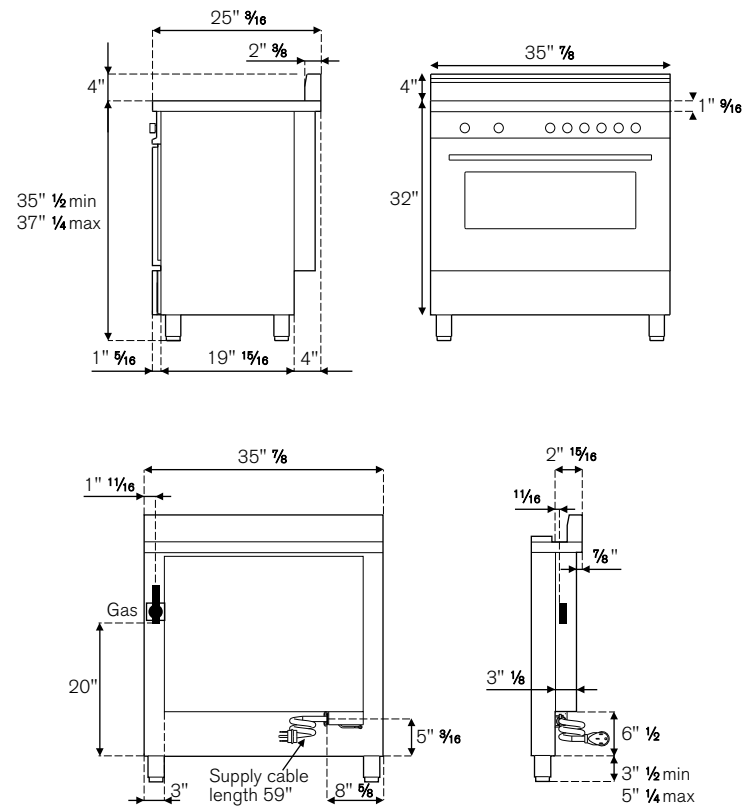
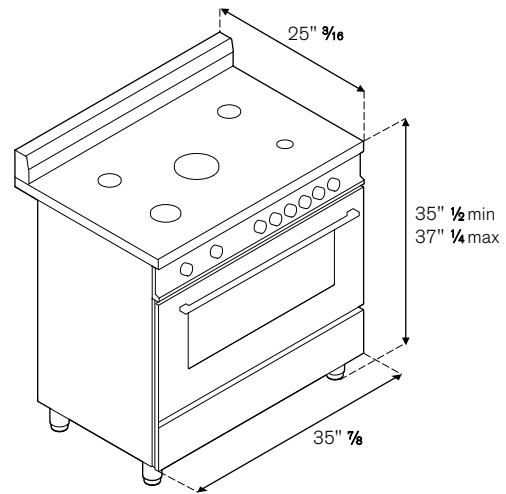
PRO36 6 DFS X
MAS36 5 DFS XT



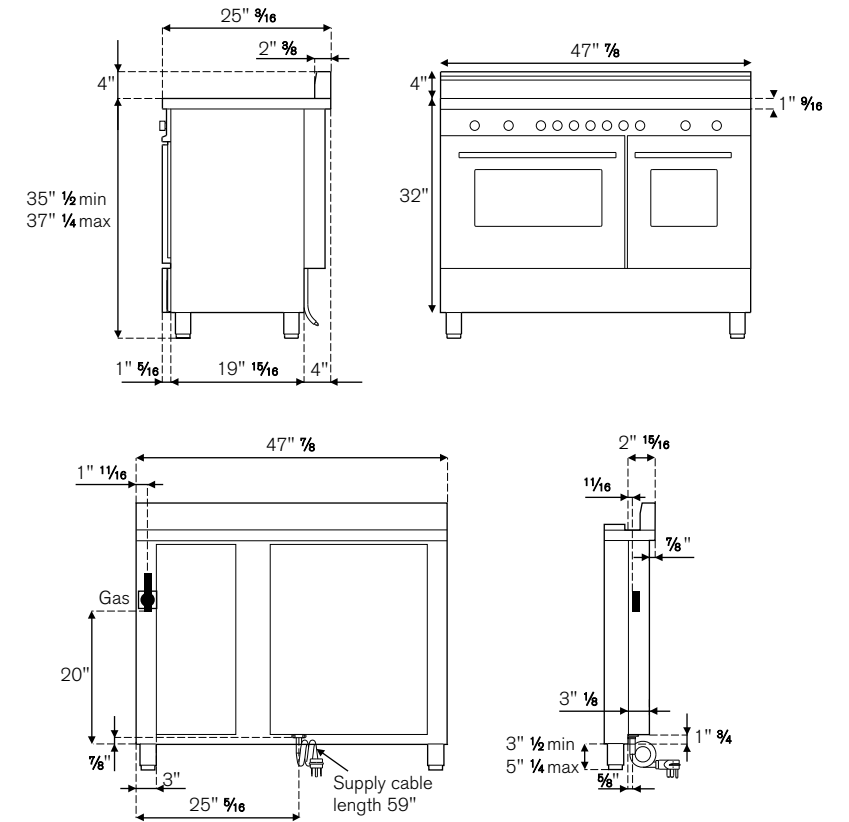
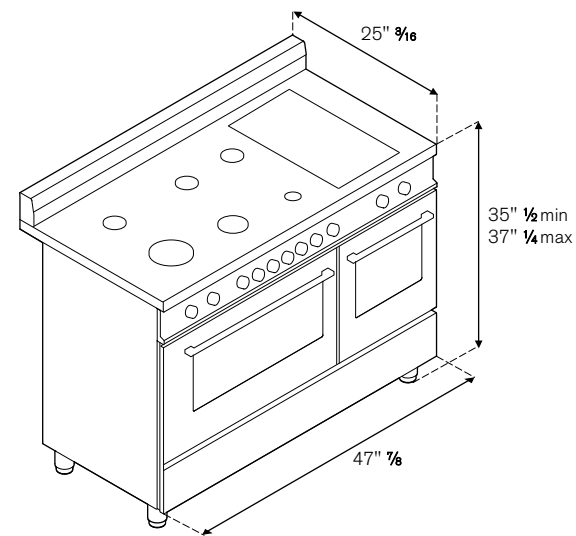
PRO48 6G GAS X
MAS48 6G GAS XT
HER48 6G GAS NE



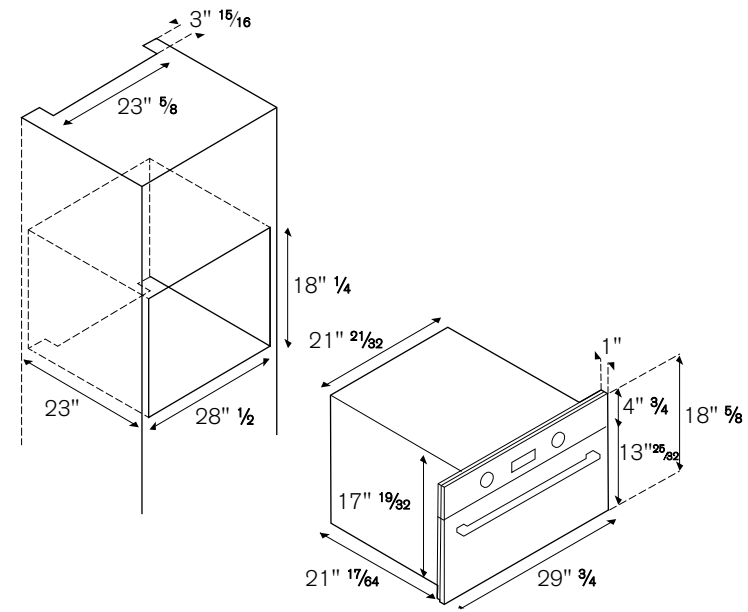
MAS36 5 DFM XE



MAS48 6G DFS XT
PRO48 6G DFS X

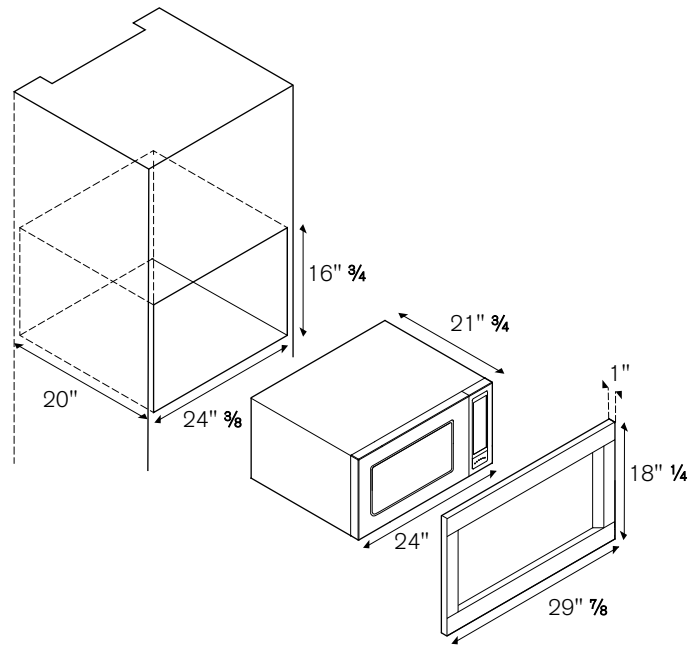


PRO SO30 X
 PRO CS30 X
 MAS SO30 X
 MAS CS30 X



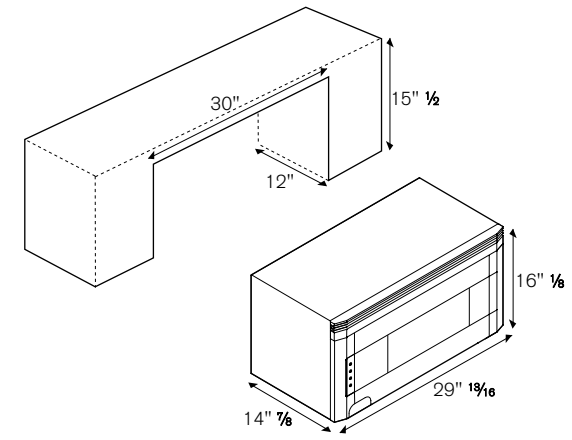
For any combinations of built-in models, please see related installation drawings

MO 30 STA NE
 FR30 PRO X

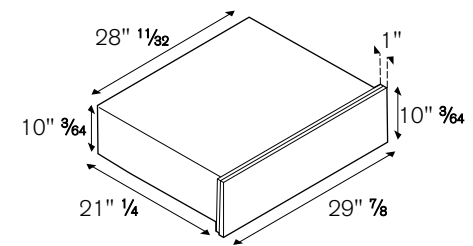


For any combinations of built-in models, please see related installation drawings

KO 30 PRO X

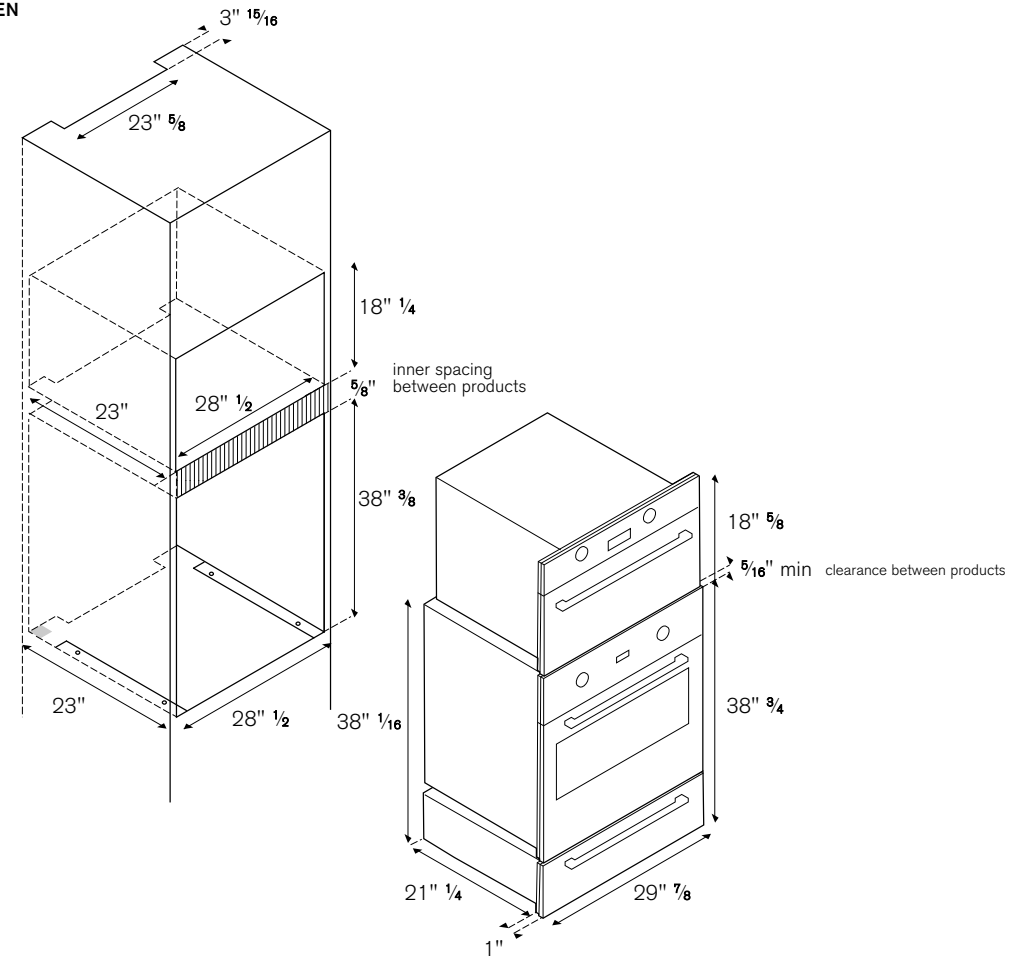


PRO WD30 X
 MAS WD30 X

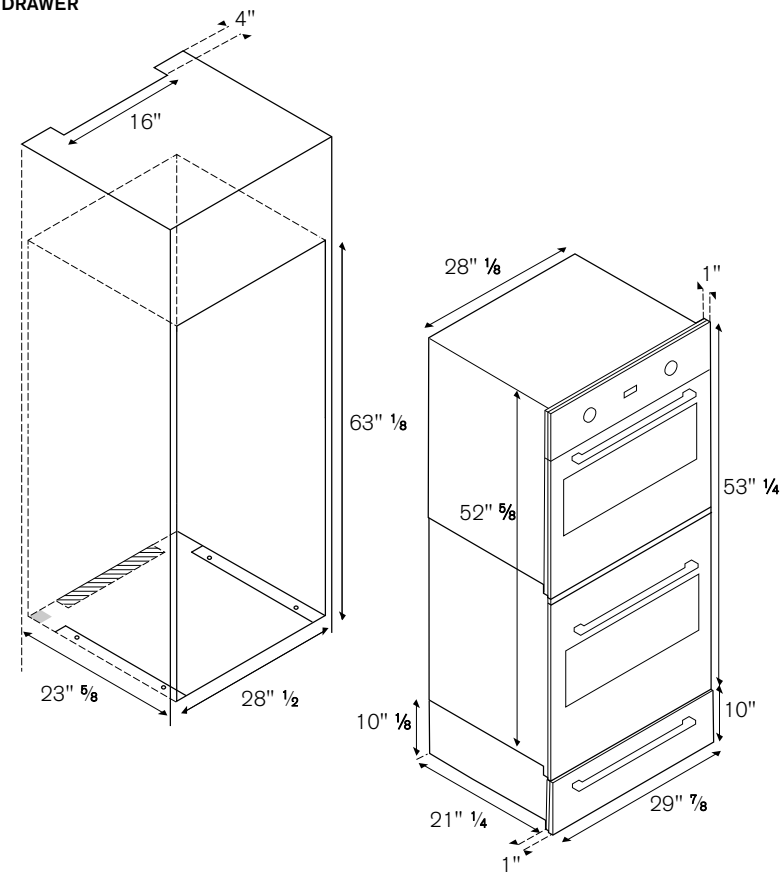


For any combinations of built-in models, please see related installation drawings

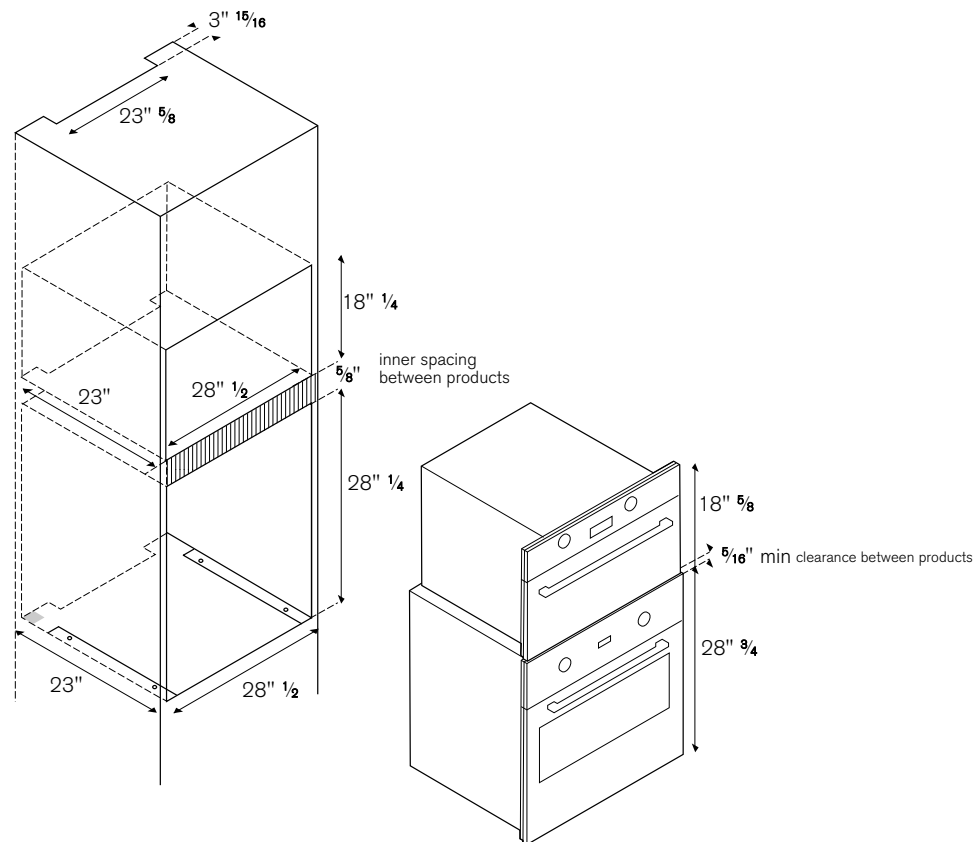
30 SPEED OVEN OR 30 CONVECTION STEAM OVEN
30 SINGLE OVEN
30 WARMING DRAWER



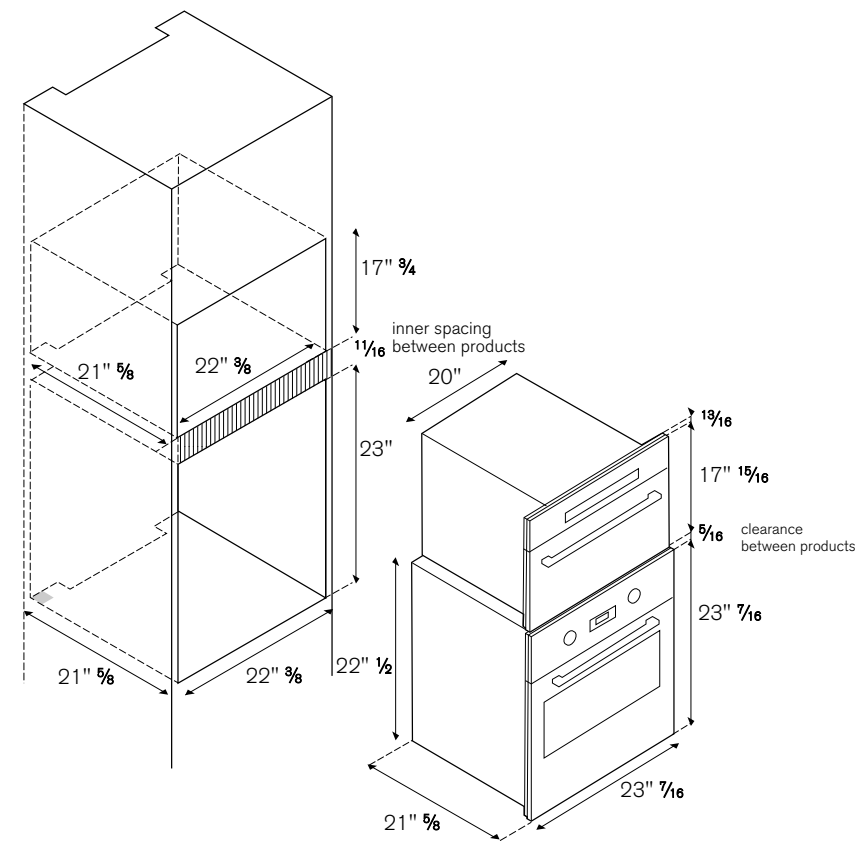
30 DOUBLE OVEN
30 WARMING DRAWER



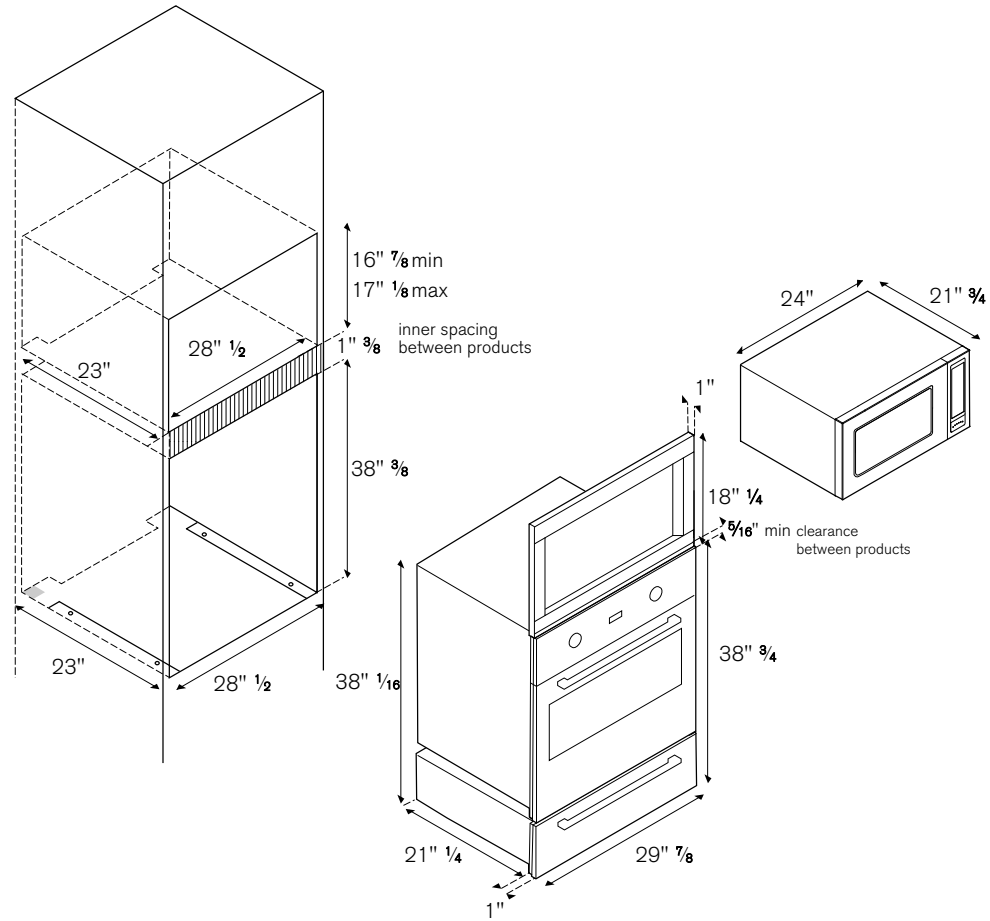
30 SPEED OVEN OR 30 CONVECTION STEAM OVEN
30 SINGLE OVEN



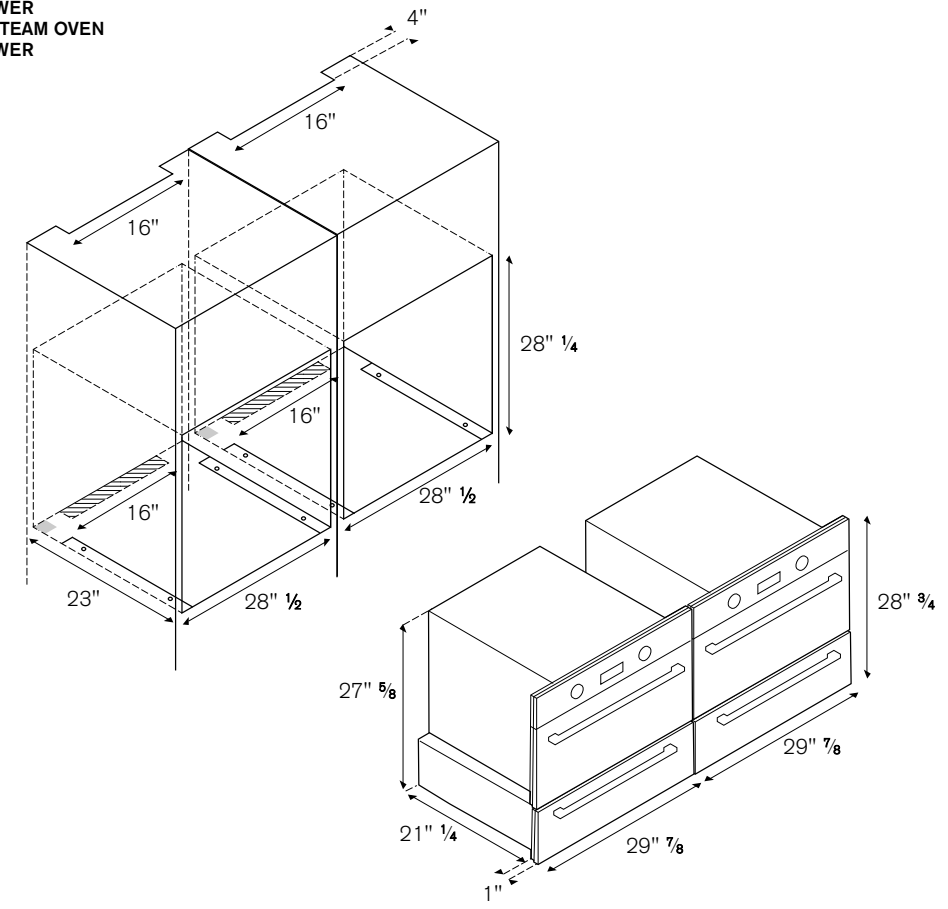
24 SPEED OVEN
24 SINGLE OVEN



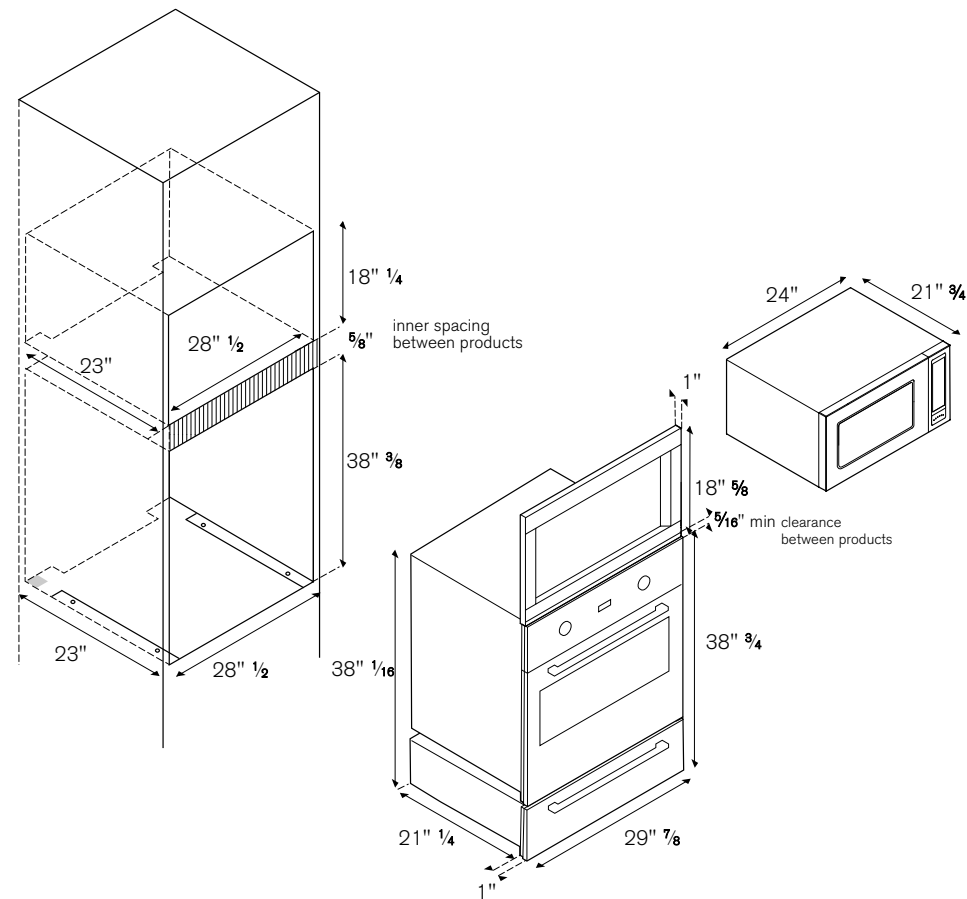
30 MICROWAVE OVEN WITH FRAME FR30 PRO X
 30 SINGLE OVEN
 30 WARMING DRAWER



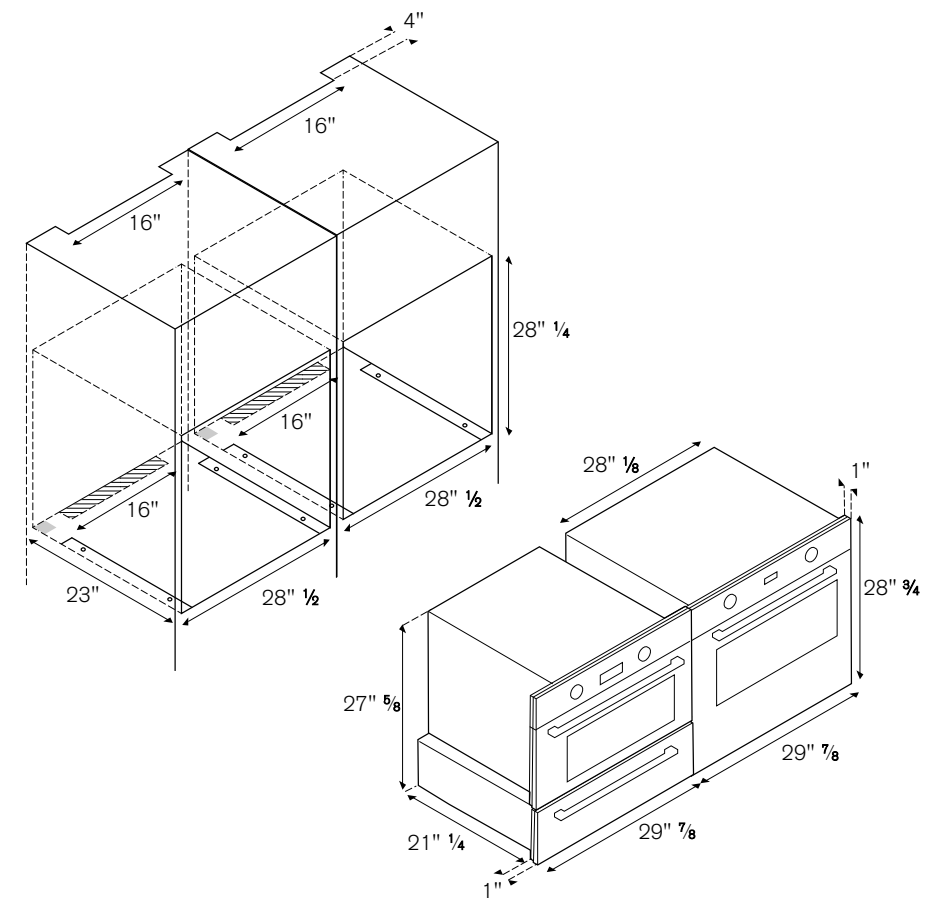
30 SPEED OVEN
 30 WARMING DRAWER
 30 CONVECTION STEAM OVEN
 30 WARMING DRAWER



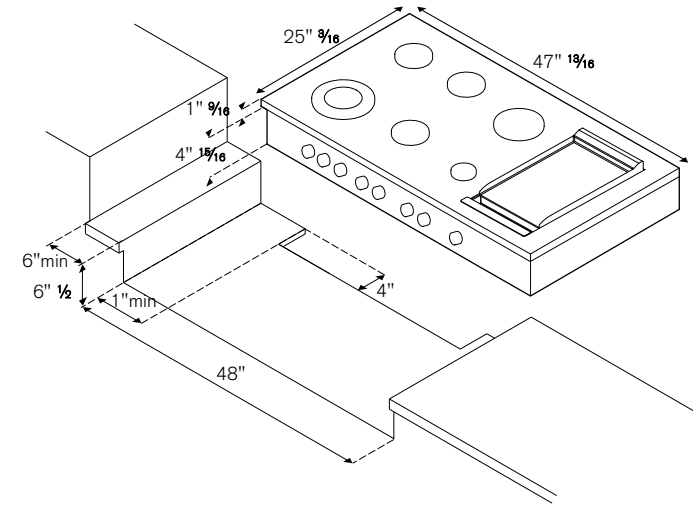
30 MICROWAVE OVEN WITH FRAME FRH30 PRO X
 30 SINGLE OVEN
 30 WARMING DRAWER



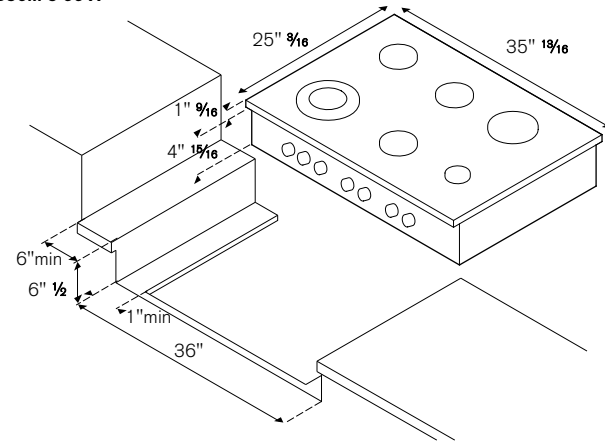
30 SPEED OVEN
 30 WARMING DRAWER
 30 SINGLE OVEN



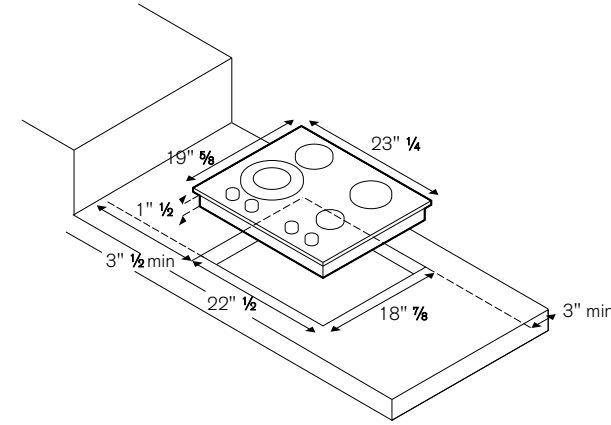
CB48 6G 00 X
CB48M 6G 00 X



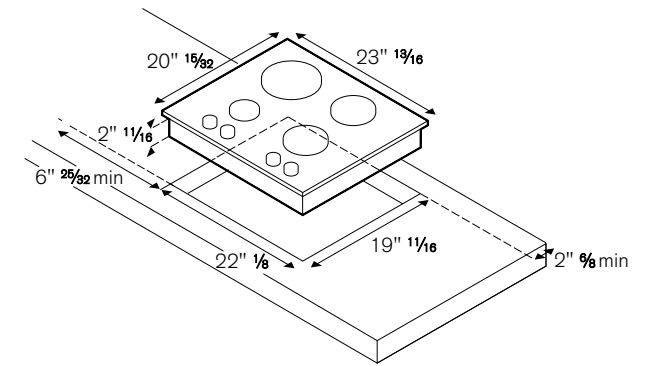
CB36 6 00 X
CB36 5 00 X
CB36M 6 00 X
CB36M 5 00 X



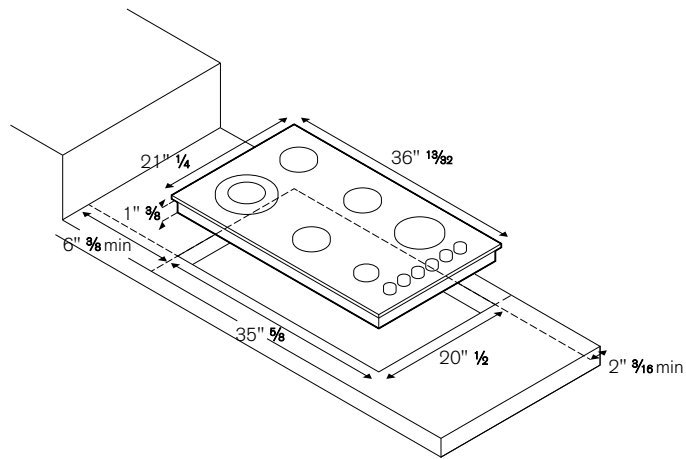
V24 4 00 X



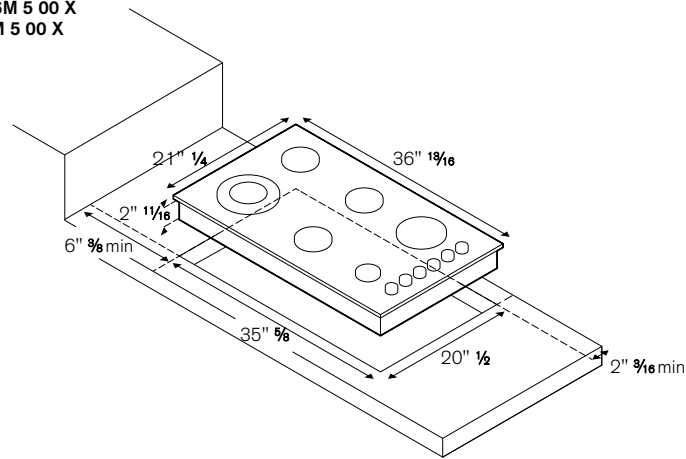
PM24 4 00 X
PMB24 3 00 X



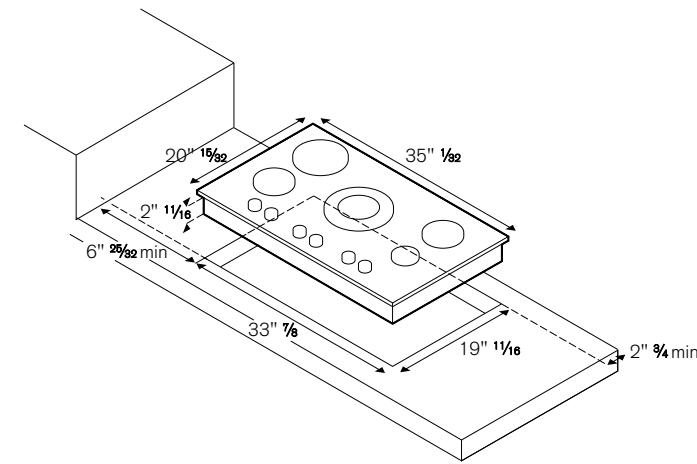
DB36 6 00 X



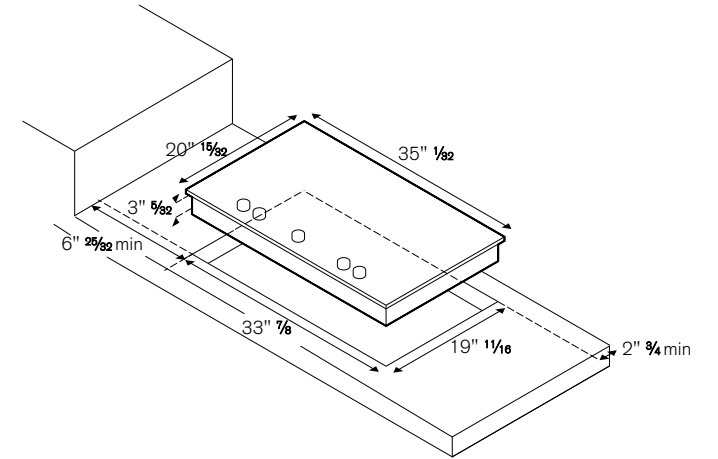
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QB36 5 00 X
Q36 5 00 X
QB36M 6 00 X
QB36M 5 00 X
Q36M 5 00 X



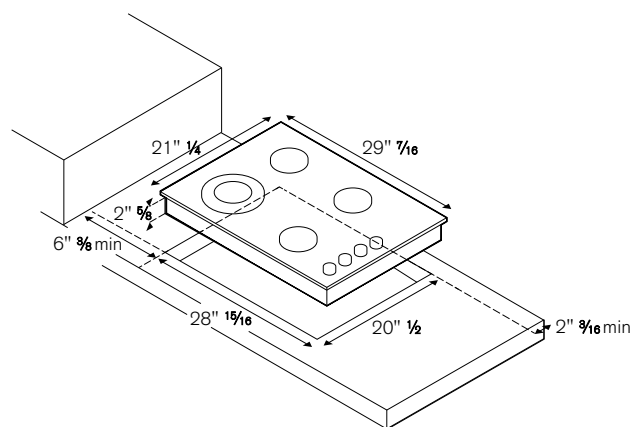
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PM36 5 S0 X
PM36 3 0G X
PM36 3 IO X
PM36 1 IG X



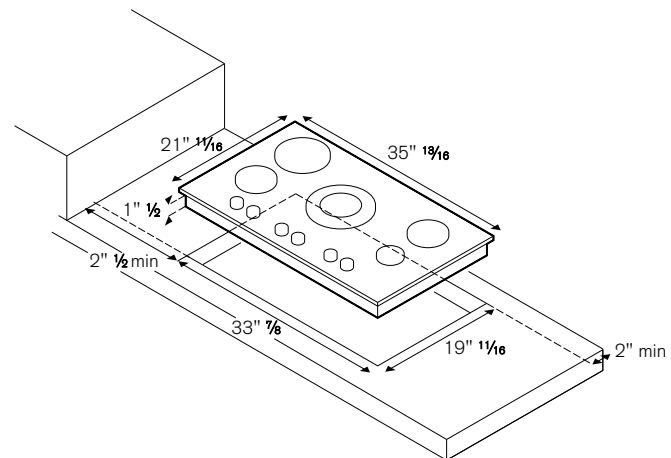
PM36 0 IG X



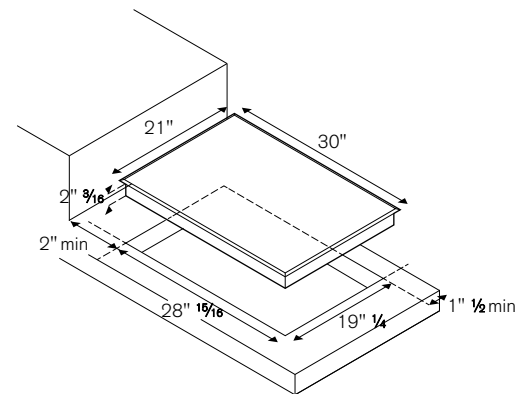
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Q30 4 00 X
QB30M 4 00 X
Q30M 4 00 X



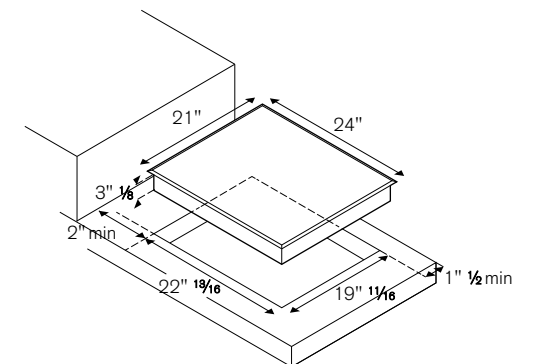
V36 5 00 X



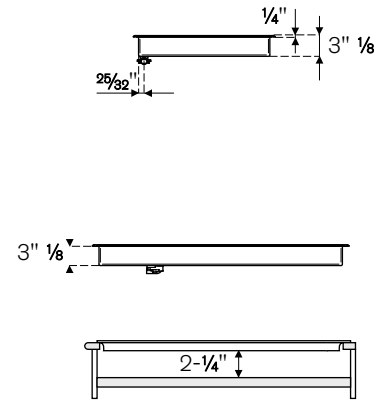
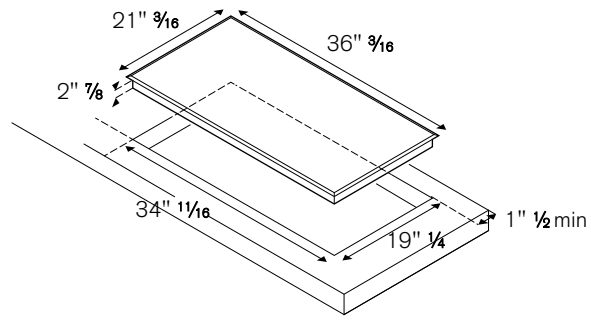
P30 4 CER NE



P24 4 CER NE

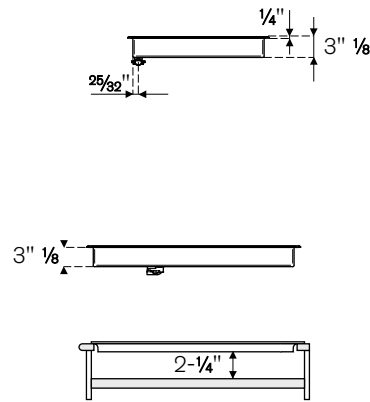
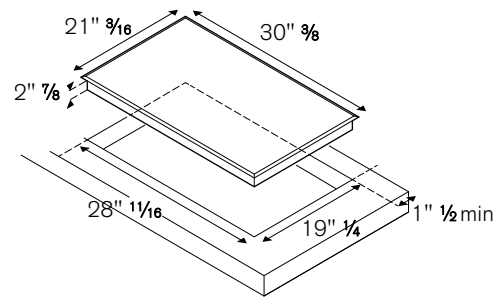


P36 5 1 ME



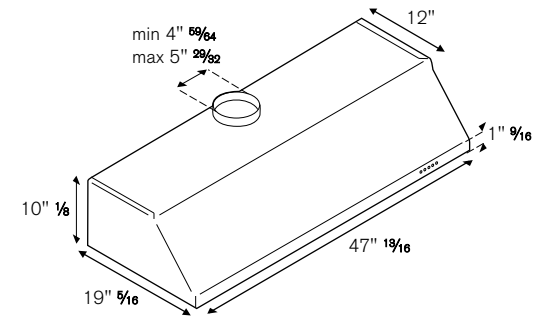
This product requires the installation of a partition

P30 4 1 X

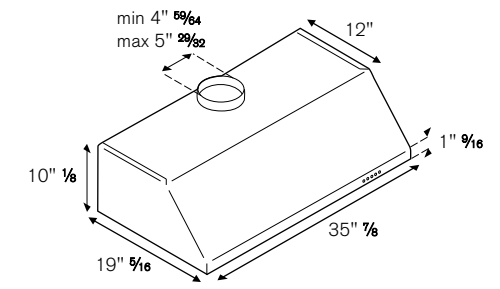


This product requires the installation of a partition

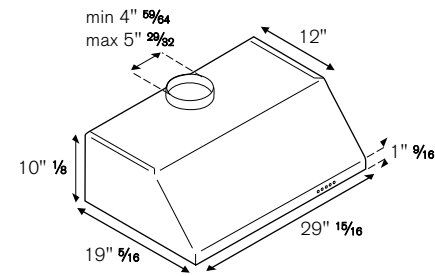
KU48 PRO 1X



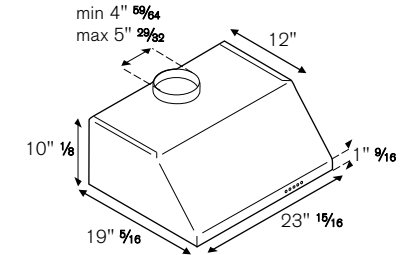
KU36 PRO 1X



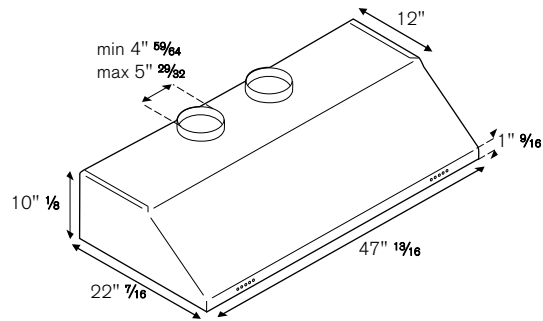
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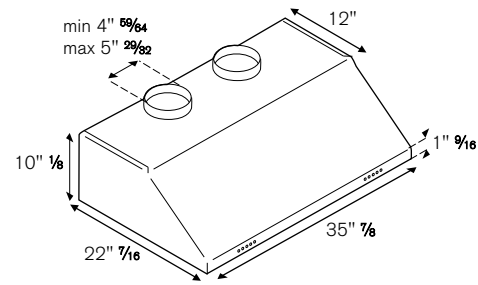
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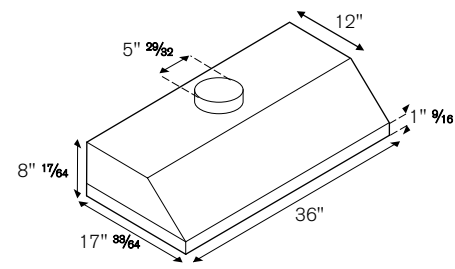
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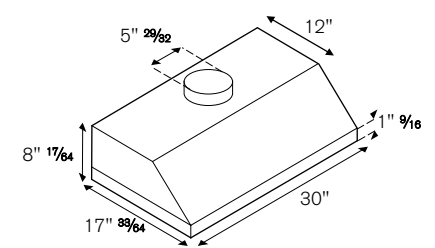
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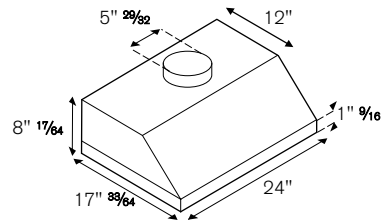
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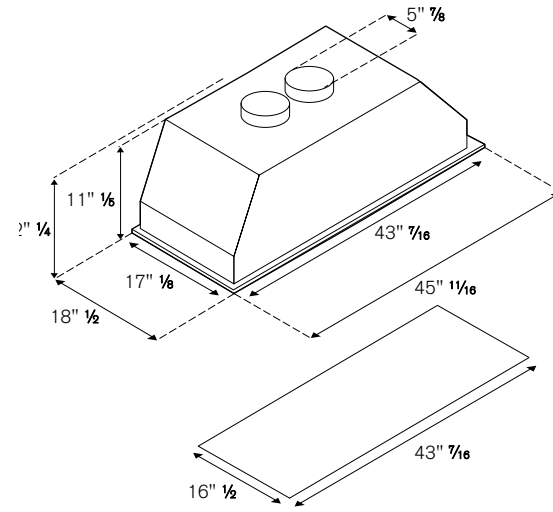
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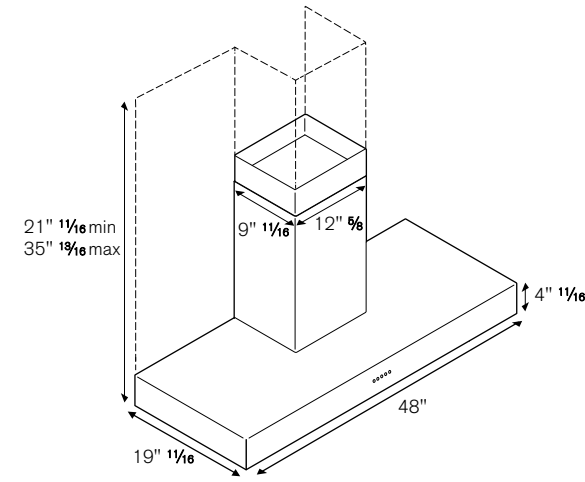
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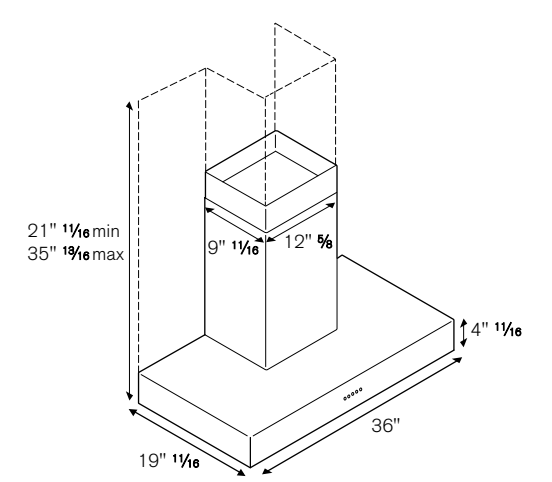
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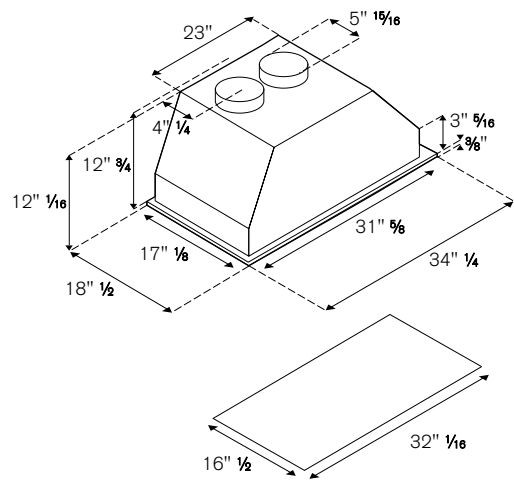
K48 CON X



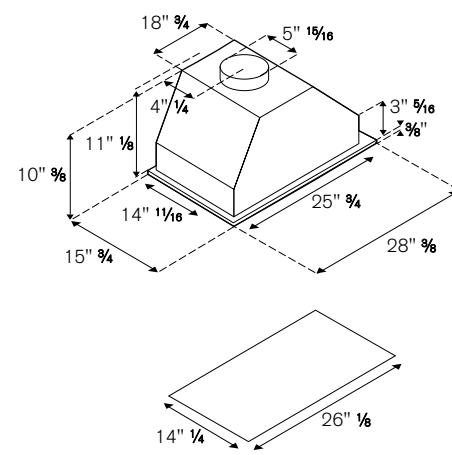
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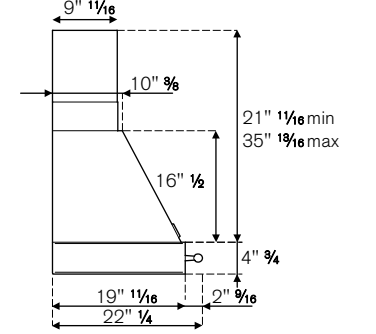
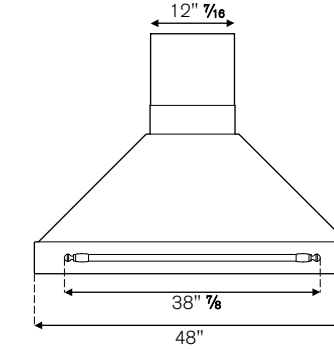
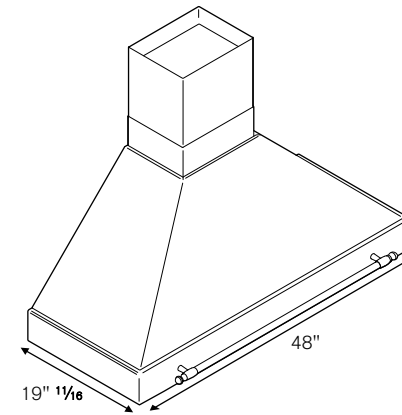
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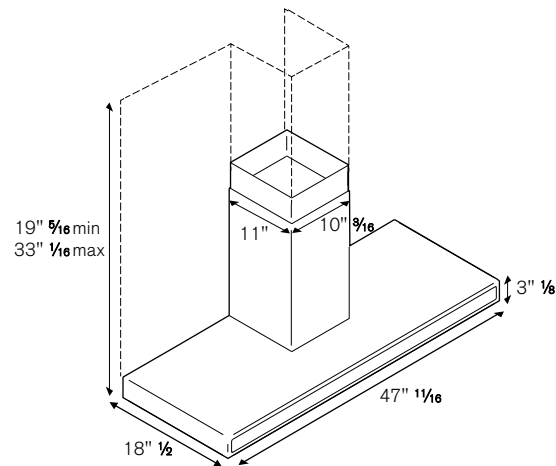
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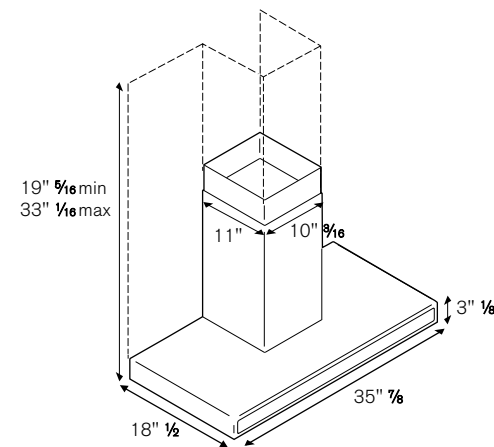
K48 HER X + KC48 HER NE



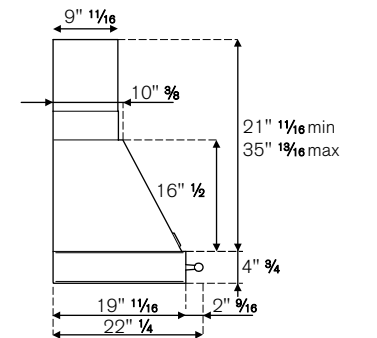
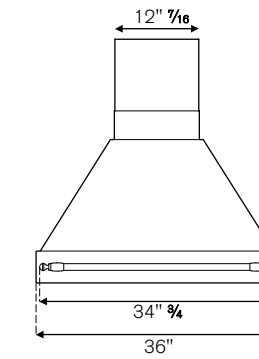
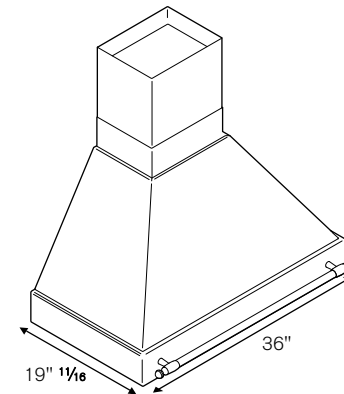
KG48 CON X



KG36 CON X



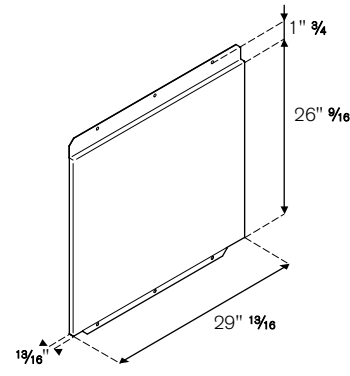
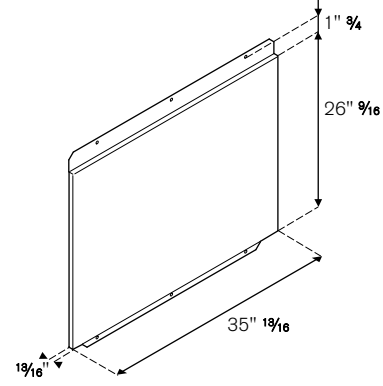
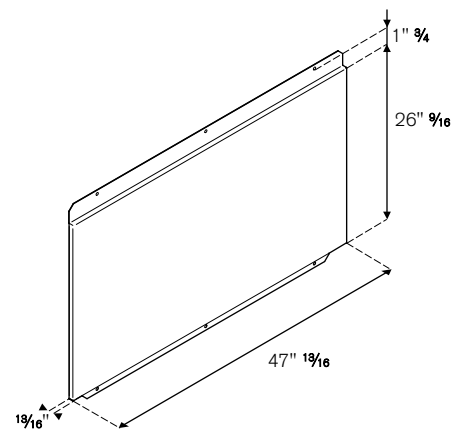
K36 HER X + KC36 HER NE



SP48 STA X

SP36 STA X

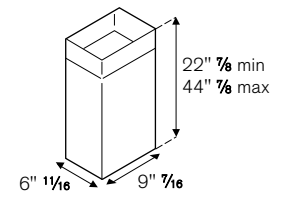
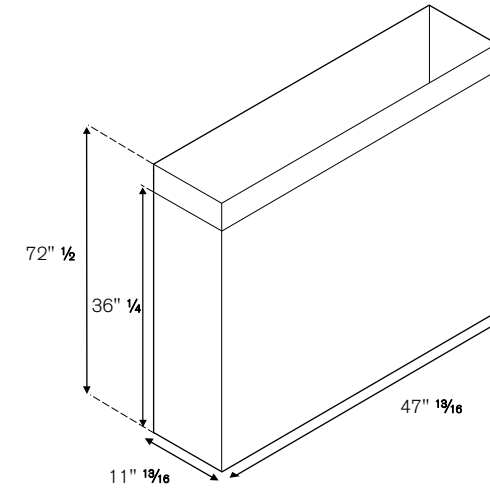
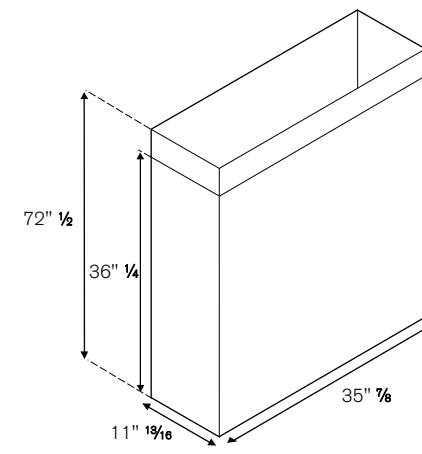
SP30 STA X



901265

901261

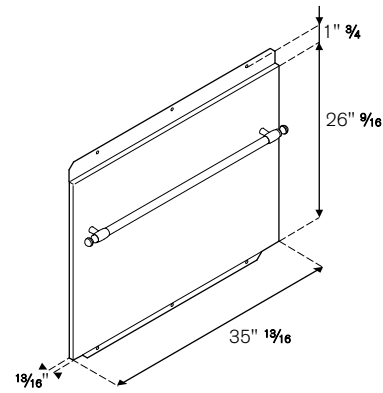
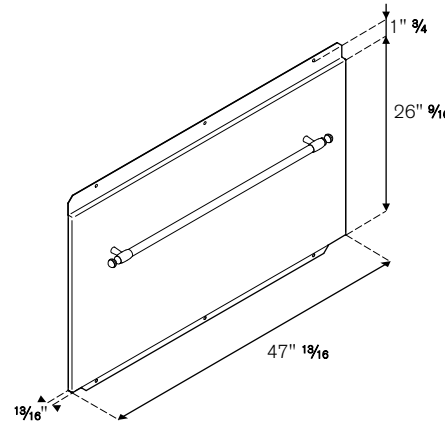
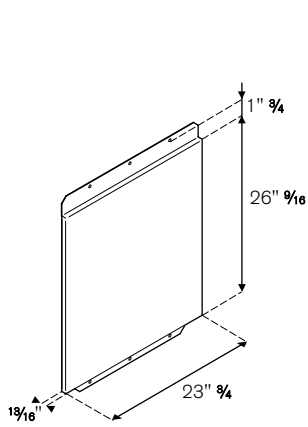
901281



SP24 STA X

BS48 HER X

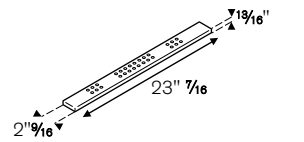
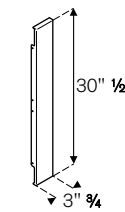
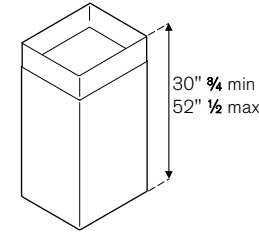
BS36 HER X



901256

ST36 X
ST36 NE
ST36 BI
ST36 GI
ST36 AR
ST36 RO
ST36 VI
ST36 HER CR
ST36 HER NE
ST36 VI

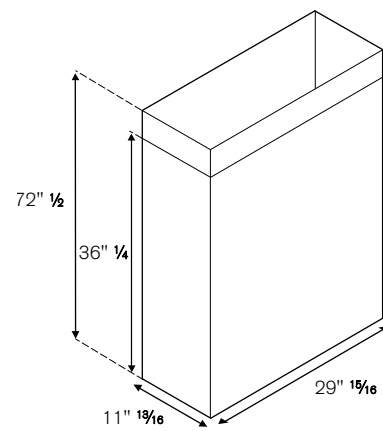
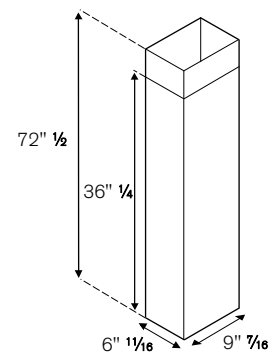
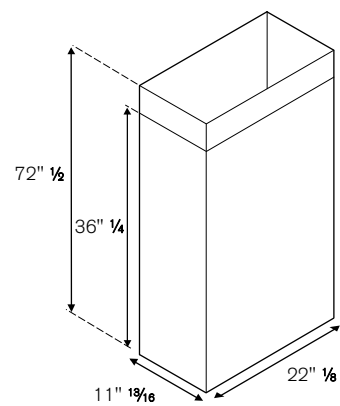
IRF 24 X



901263

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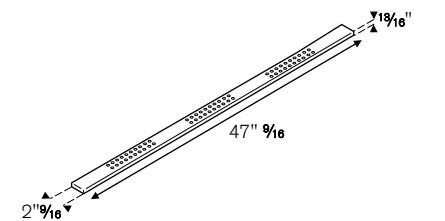
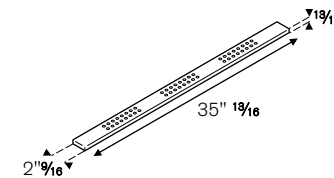
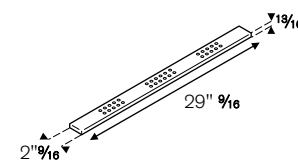
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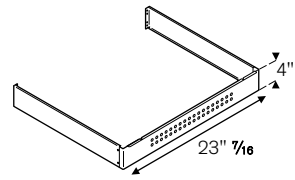
IRF 30 X

IRF 36 X

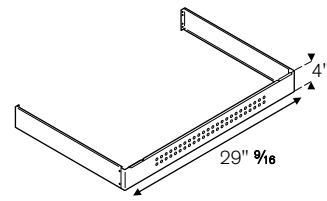
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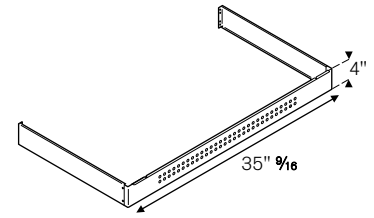
TKS 24 X



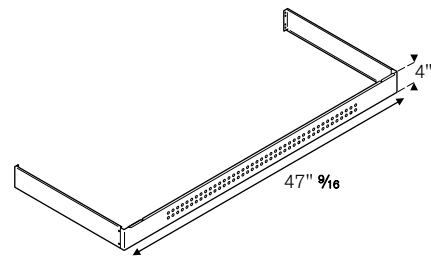
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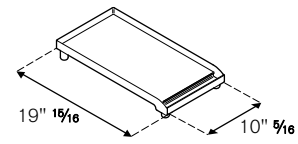
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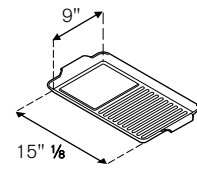
TKS 48 X



SG36 X



C I PAN



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Pentagram

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